

THE NATIONAL

MARCH 18, 1961

689

# Provisioner

LEADING PUBLICATION IN THE MEAT PROCESSING INDUSTRIES SINCE 1891

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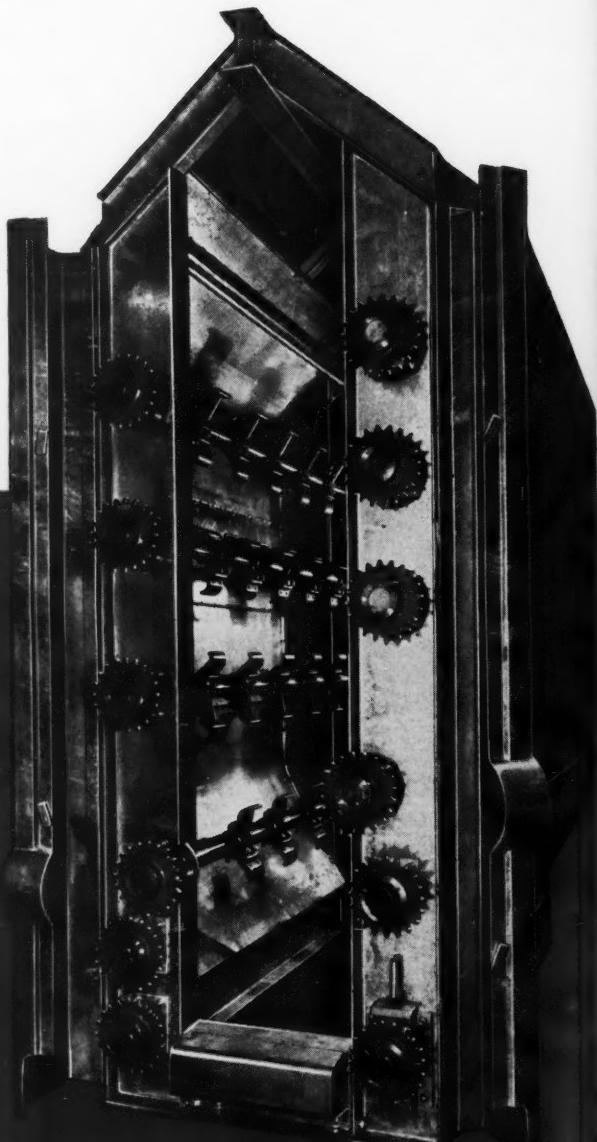
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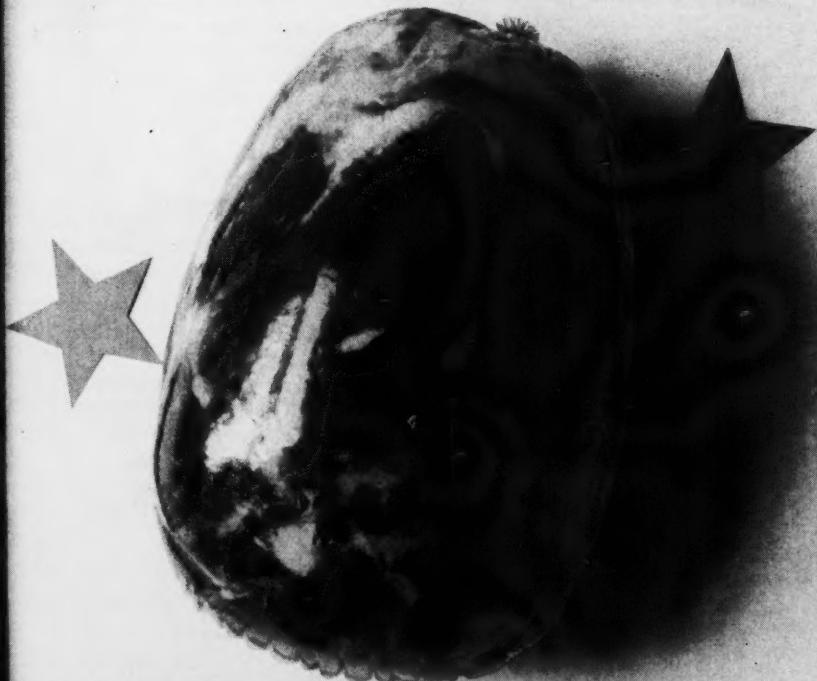
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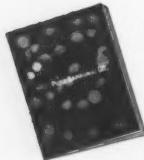


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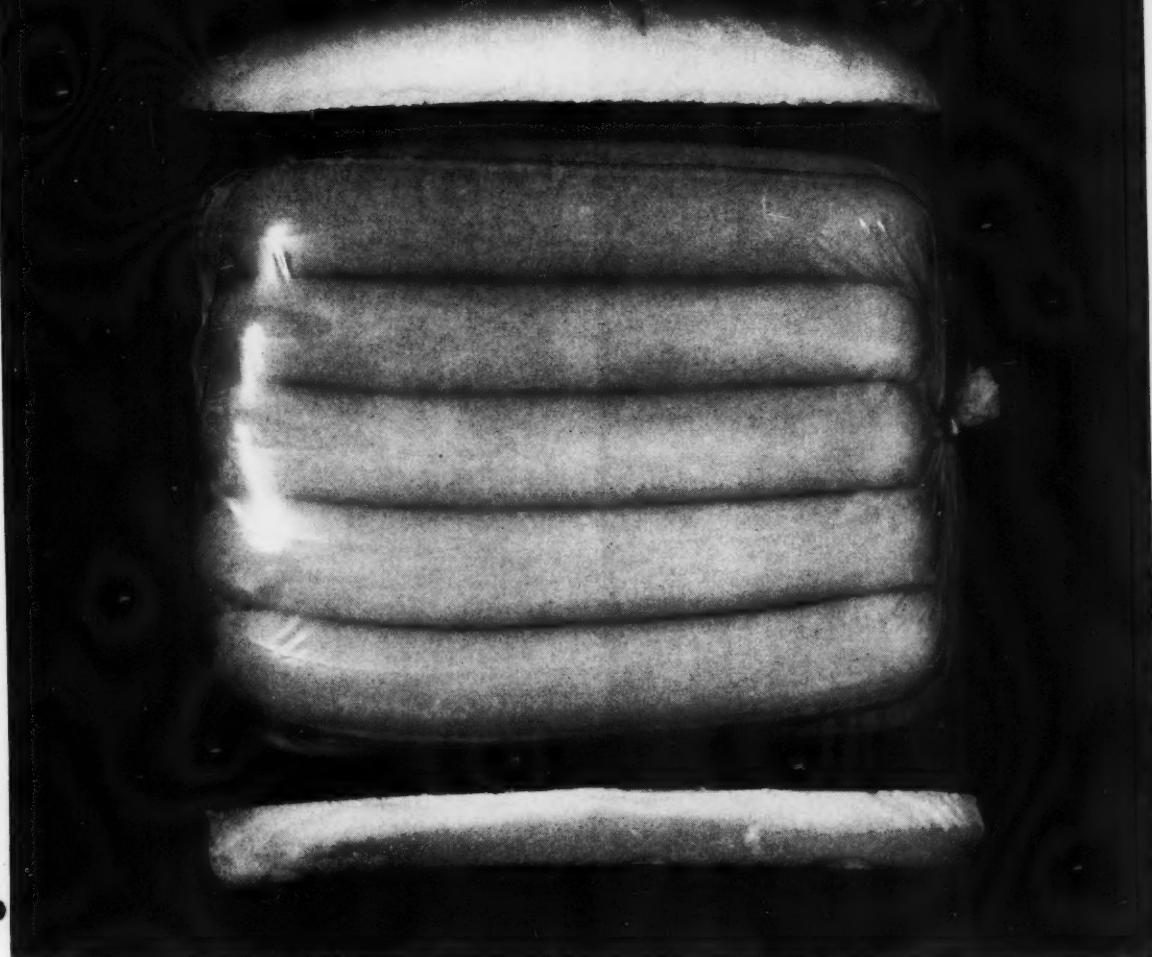
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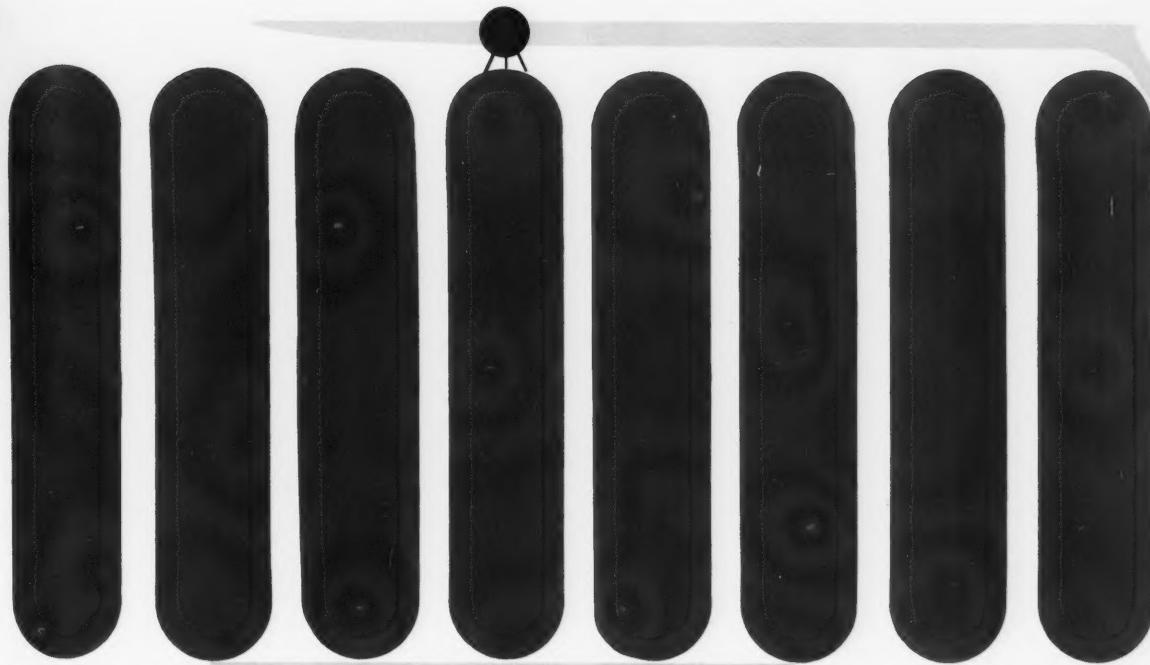
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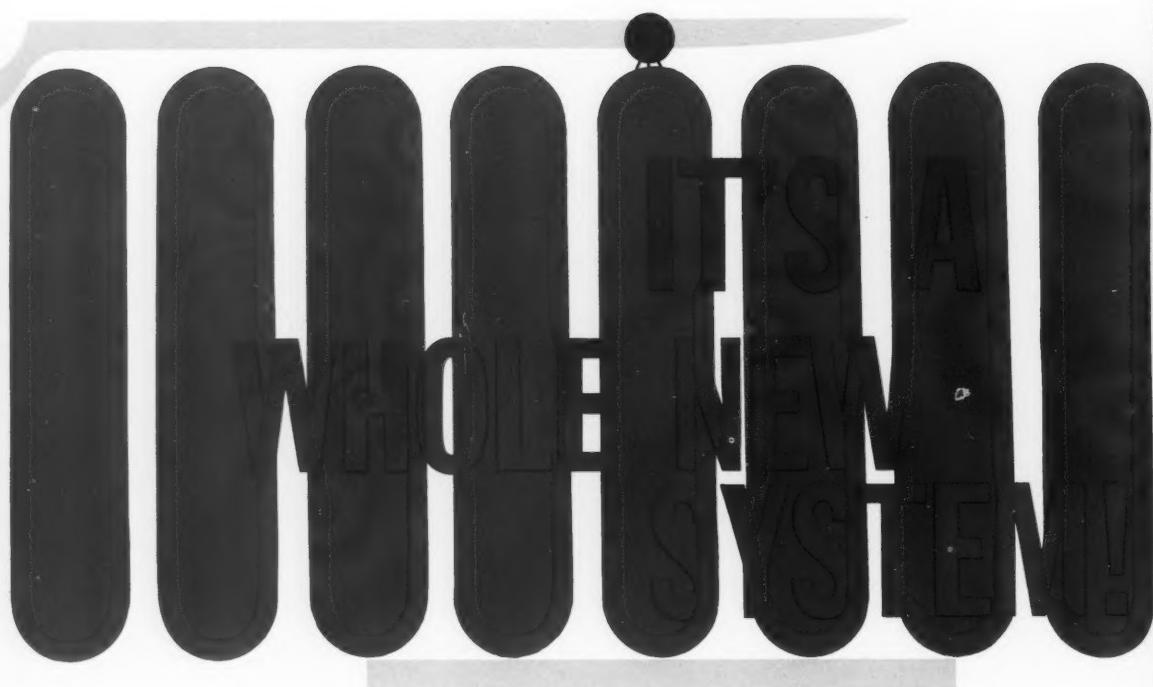
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# THE NATIONAL PROVISIONER

March 18, 1961

VOLUME 144 NO. 11

## News and Views

### Haste Makes Waste

It is unfortunate that our new administration has had to thrust upon Congress at this time a range of legislative problems which would confound the wisdom of 200 Senators, 1,000 Representatives and all the Justices of the Supreme Court.

Even to read off only a few of the bills and other proposals being placed before Congress—farm price support-surplus removal-production control; increasing the period of unemployment benefits; raising the minimum wage; liberalizing social security benefits; revising the tax laws, and rejuvenating the regulatory agencies—is a dizzying experience.

In the atmosphere of crisis and emergency which prevails, we hope that Congress will act with care and speed on those measures which are necessary *now* to help the economy and alleviate the distress of the unemployed, that it will proceed more deliberately in consideration of proposals to expand public works and to commit the country to large expenditures at home and abroad for socially-desirable objectives, and that it will take a long and hard look at suggestions to revise some of the basic elements of our governmental structure.

It is possible that a good many elements in the administration's program are worthy, but we are certain that not all of them merit a "top-priority" label. We have lived with some of these problems for a long time and the attempt at their solution can well be deferred until the circumstances are less hysterical.

We do not contend that a crisis does not exist; we do contend that it doesn't exist in all areas, and that the United States will be ill-served if Congress attempts to ride off in 70 different directions simultaneously.

**Hearings are** tentatively scheduled to begin Tuesday, March 21, before the agriculture committee of the Illinois House of Representatives on a bill introduced last week in the Illinois General Assembly by Rep. Raymond J. Welsh (D-Oak Park) requiring all Illinois meat packers to use humane methods in killing livestock. According to J. J. Shaffer, managing director of the Anti-Cruelty Society, Chicago, the proposed legislation differs from a model bill of the American Humane Association and the Council on State Governments in that it contains a provision encouraging packers to experiment on new methods. The provision encourages stockyards operators, slaughterers and packers "to engage in study and research toward the development of humane improvements in slaughtering, as well as in handling livestock for slaughter. To this end, the director is empowered to grant temporary and conditional approval, subject to immediate revocation, for the use of new methods having humane potential but not yet recognized by the federal government. Such approval shall be in writing and shall specify the exact length of time granted by the director for testing of the given method or methods." Shaffer says that since the proposed legislation is also patterned after the federal Humane Slaughter Act, and major Illinois packers already use humane methods because they deal with the federal government, resistance to the state bill is expected from smaller packers only. Failure to comply with provisions of the bill would result in a fine not to exceed \$500 and/or imprisonment for not more than 60 days. Effective date would be July 1, 1962, with an extension of six months in hardship cases. The legislation has been endorsed by the Illinois State Veterinary Medicine Association.

**About 8 Per Cent** more sows will farrow in the 10 Corn Belt states in the spring of 1961 than a year earlier, according to the USDA Crop Reporting Board. Although the estimates indicate a 2 per cent expansion in farrowings over the "intentions" report of December 1, 1960, farrowings may still be 9 per cent below the 1950-59 spring average. It is probable, however, that the expansion in hog numbers will continue for Corn Belt producers intend to step up summer breeding by 5 per cent.

**Seminar Sessions** at the 20th annual meeting of the National Independent Meat Packers Association will cover meat inspection, Packers and Stockyards Act, beef grading and pension and profit sharing on Thursday, April 13; state associations, sausage, beef and hides, and pork on Friday, April 14, and sales and advertising, legislation, industrial relations and accounting on Saturday, April 15.

**HR 4510**, the legislation by which the Administration hopes to carry out its program of reducing the grain surplus by offering a higher support price to farmers who cut back their corn acreage by 20 to 40 per cent, has been passed by the House and in amended form by the Senate. With the House rejecting the Senate amendments, the measure has gone to conference.

**Montana's Legislature** has appropriated \$120,000 for the next biennium to provide meat inspection service for state-inspected plants. The appropriation is large enough to take care of inspection needs at the current level and provide a "cushion" for new plants which may apply.

**WSMPA Has Protested** to the U.S. Department of Agriculture against the proposed MID regulation which would require obliteration of the inspection legend on product which a non-inspected packer processes.



A CONVEYORIZED and instrument-controlled rendering department was put in use recently at Cross Bros. Meat Packers, Inc., Philadelphia, materially improving the efficiency of the operation and the quality of the finished products. Manpower requirements have been reduced 60 per cent and the operation has been consolidated into two shifts rather than three.

These gains have been accomplished by reducing handling through the ingenious use of conveyors in relatively tight quarters, by the installation of three large Allbright-Nell cookers which have increased put-through per charge and by the employment of a raw materials accumulation bin for charging the cookers which permits more intensive operation of all equipment in the department.

The incoming material flows via the conveyor system to the bin and from here to the cookers. By pushing a button on the central control console one operator sets in motion a mechanical movement of material that replaces the former manual transport and charging with drums and trucks. This reduces the time needed to charge a cooker to minutes rather than hours and increases the put-through potential of the individual cookers. The basic improvements in methods now permit four men on two shifts to do more han ten men previously accomplished in three shifts.

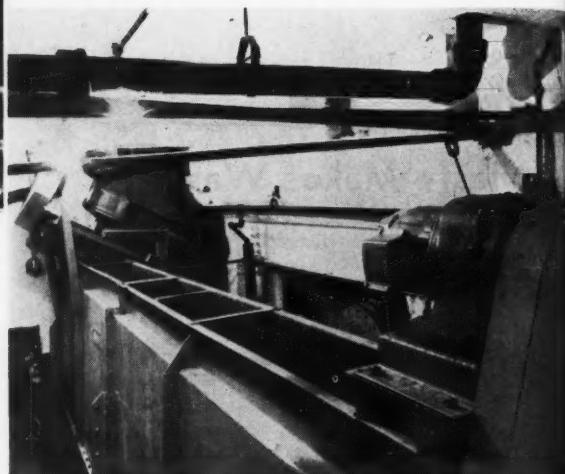
Furthermore, if the need should arise, the firm can expand production by employing a third shift.

The basic equipment for the material handling system was designed, fabricated and installed by the J. C. Corrigan Co., which also secured approval of the installation from the Meat Inspection Division.

**CENTRALIZED FEED:** On the killing floor, independent conveyor systems bring much of the inedible material originating there to a single floor opening, thus eliminating manual trucking and pickup. All material, including offal, hoofs, bones, heads, etc., slides through the opening into a totally-enclosed chute which leads directly into a 25-in. spiral conveyor. Because this conveyor is also employed for dead stock it has a sealed cover. The conveyor is located at the ceiling level of the ground floor.

The spiral conveyor feeds into an Ottinger Machine Co. shredder and the ground material is discharged to an incline spiral conveyor that empties into a 10,000-lb. holding bin located directly behind the four cookers. Part of the infeed conveyor is nestled directly

## Rendering Material Handling In Cross Bros. Plant



TOP LEFT: Intake chute below ceiling (upper left) carries inedible material from killing floor above. Spiral conveyor below ceiling moves material to shredder. ABOVE: In background is 16-in. inclined spiral conveyor which carries hogged material to holding bin. In foreground is 10,000-lb. live holding bin, the "heart" of the automatic loading of cookers, which has material ready for twin spirals in bottom of bin to load out. A timer stops the spirals when the cooker is filled.

above one of the cookers. While the area is compact, there is enough room around the shredder to permit servicing this critical piece of equipment.

Three of the cookers are new 10,000-lb. capacity Allbright-Nell units equipped with improved Pow-R-Pak drives and 30-hp. motors. They operate at 35 rpm. These cookers with their close-coupled motors lend themselves to installation in the compact area.

**ACCUMULATION:** The live storage bin is the heart of the automatic loading operation. A top spiral levels the shredded material in the bin to full capacity and a high level control guards against overloading. Twin spirals at the bottom, which operate as long as there is material in the bin, discharge in a preset period enough product to fill each cooker. The cooker is run during charging to distribute the load evenly; an ammeter is tied in with each cooker motor to prevent overloading.

The accumulation bin is self-cleaning and no hangup or bridging can occur in it since the bin is wider at the bottom than at the top; the sides slant outward from the single spiral at the top to the twin screws at the bottom.

Use of the bin offers several advantages in addition to improved handling of material. Since product is fed steadily into the shredder as it becomes available on

# Handled Efficiently

the killing floor, the shredder is operated at a normal pace and never is slugged with a heavy drum or truck lot. The uniform flow minimizes the danger of introducing metal, which occurs most frequently in drum or truck charging. There is better intermixture of material since a half day's accumulation of heads or legs is not fed into the system at one time. The cookers are utilized more efficiently because of the reduction in charging time and the speed of turnover saves some of the cooker heat that might otherwise be lost during slower loading.

**RUNAROUND:** A slightly inclined spiral conveys material from the holding bin to a special Corrigan runaround conveyor which passes horizontally below the cookers, rises vertically to a height just above them and then runs horizontally over the cookers to the far end of the line where it turns downward. The runaround is a fully-enclosed, self-cleaning conveyor with L-shaped enameled buckets. The drive for the unit is located at the empty end and only two sprockets are used in its operation. The drive is enclosed for safety and sanitation.

Hot water sprays are located at strategic points in-

side the runaround and the bottom run is equipped with special drains. The sprays are turned on while the conveyor is traveling empty at the end of the day's work and the conveyor is cleaned in a few minutes. A cleanout gate also is located on the bottom run. Waste water is washed down in general cleanup.

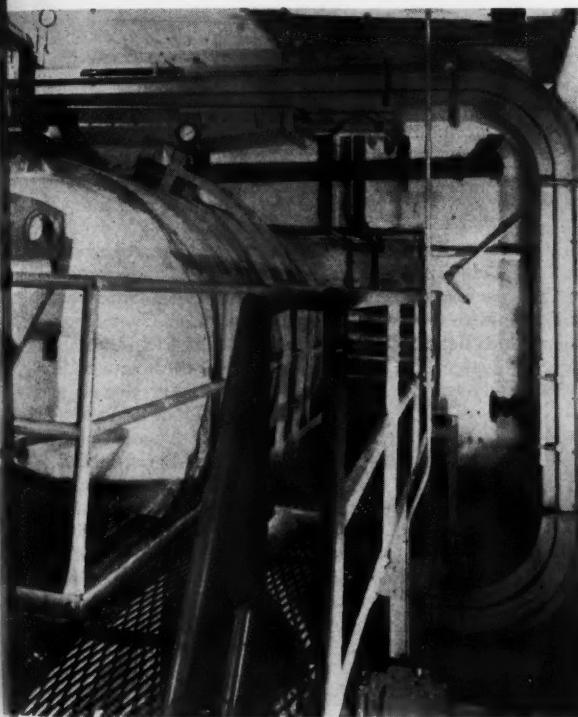
The runaround has the distinct advantage of making it possible to load the cookers in the abnormally short headroom above them. In order to make cooker loading completely automatic it was necessary to develop an arrangement for long-distance opening and closing of the cooker lids and the gates on the runaround. This was done by combining the gate and lid in one unit which is positioned pneumatically under electrical control from the central board.

**LOADING:** The loading operator pushes a button to start the material flow from the accumulation bin and another to start the cooker. When the cooker is loaded, the two conveyors between the bin and the cooker will have been emptied. The combination gate and charging door close automatically and the conveyor stops. There is a lag run period during which the runaround conveyor is emptied of all the material it is carrying.

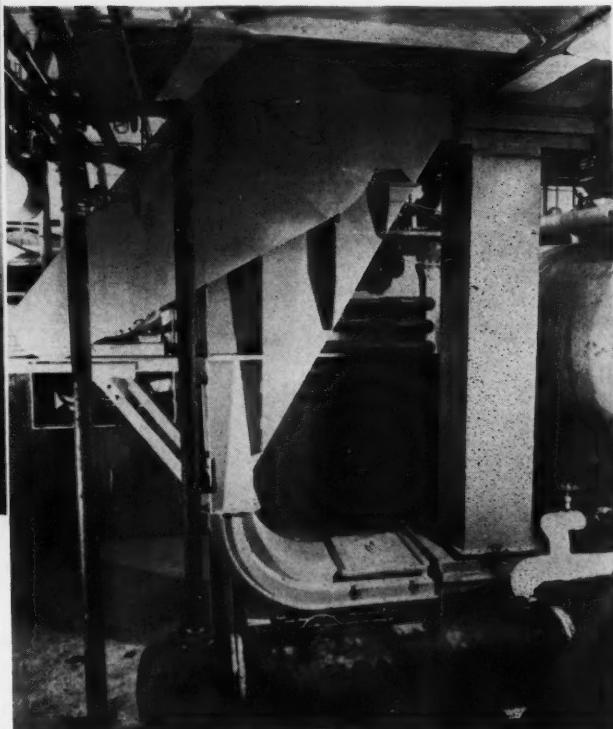
Just as the combination of the runaround and lid-gate solved the head-space problem, a shortage of space at each end of the cooker line was overcome by the vertical legs which are less than 2 ft. in width.

An Allbright-Nell end point indicator located on the central console indicates the condition of each cooker charge, guards against errors and assures proper processing. By warning the operator when the end of the cook is approaching, it frees him for other duties until he actually has to check the finish of the cook.

The cooker is opened at the end of the processing cycle with a female prong that is positioned on the other side of the unloading trough. It is suspended so that it can be moved in and out across this gap and

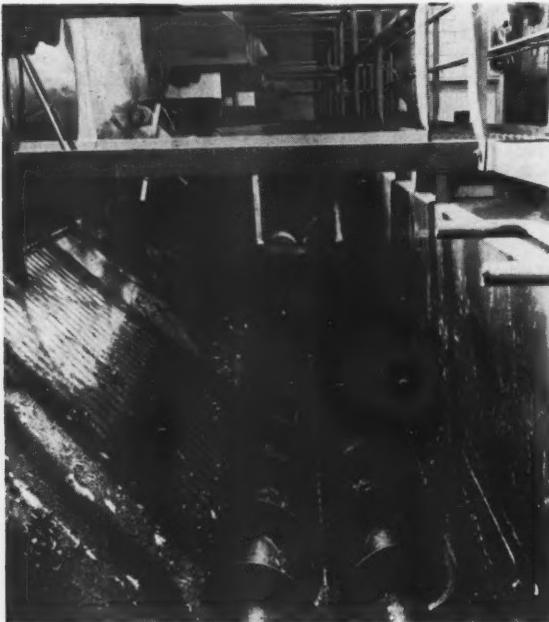


ABOVE: Right hand side of runaround conveyor. Shredded material is conveyed in lower run toward right, then vertically to upper run which has pneumatically-positioned combination lid-gates for each cooker. RIGHT: Left view of runaround shows drive, by-pass chute, inspection lid and cleanout below.



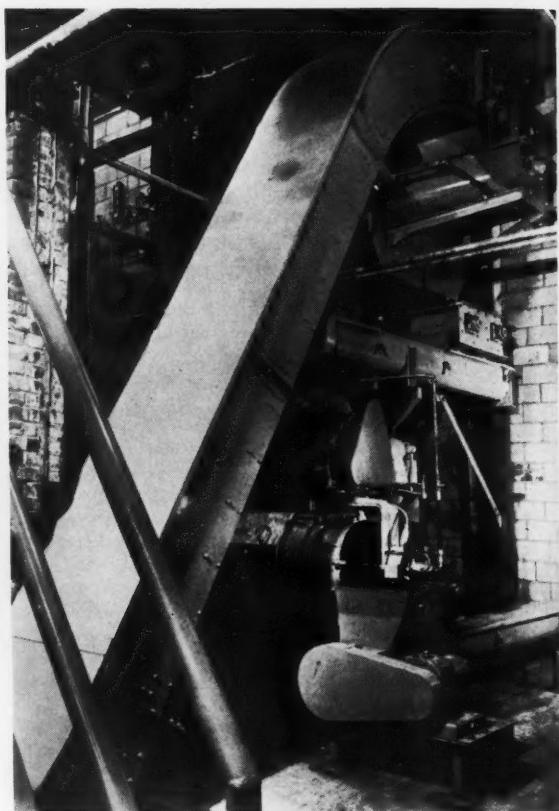
engaged with the locking wheel on the cooker door.

**MOVE AND SQUEEZE:** Free tallow and meat and bone scraps are discharged from the cooker into a



**PERFORATED** drainage trough with its twin opposed movement spirals. Prongs (on right) are pushed forward across the trough to contact with locking wheel on cooker and to open the door for discharge of tallow and meat scraps into new rendering system's trough.

special perforated crackling trough. The tallow flows into a tallow pan from which it is pumped to a 1,500-gal. temporary surge and storage tank where its temperature is held at about 205° F. for injection into a Sharples P-2000 Super D-Canter centrifuge. This unit polishes the tallow by removing entrained fines and moisture. The clear tallow is then pumped directly to holding tanks, eliminating the labor, time, material



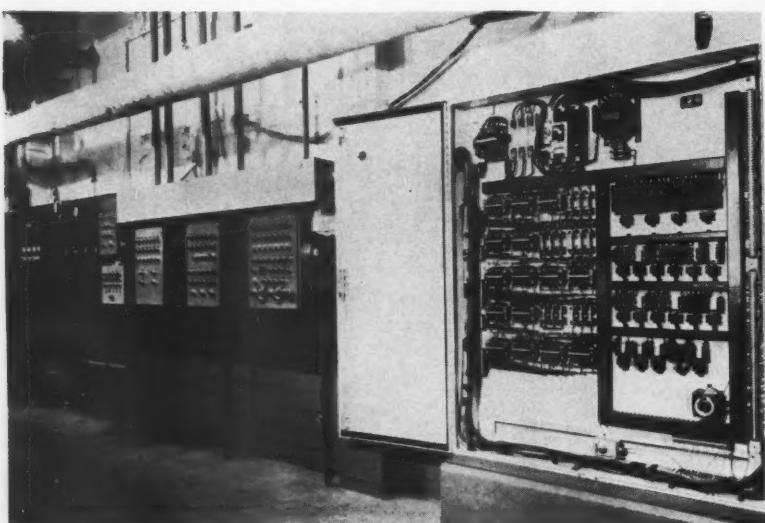
**SIXTY-DEG.** inclined scraper conveyor carries the wet scraps from the percolating trough to the 6,000-lb. surge bin. Receiving end of the top leveling spiral on surge bin is shown below scraper discharge (upper right).

and space previously required for settling and clarification. Centrifuging also improves the tallow quality.

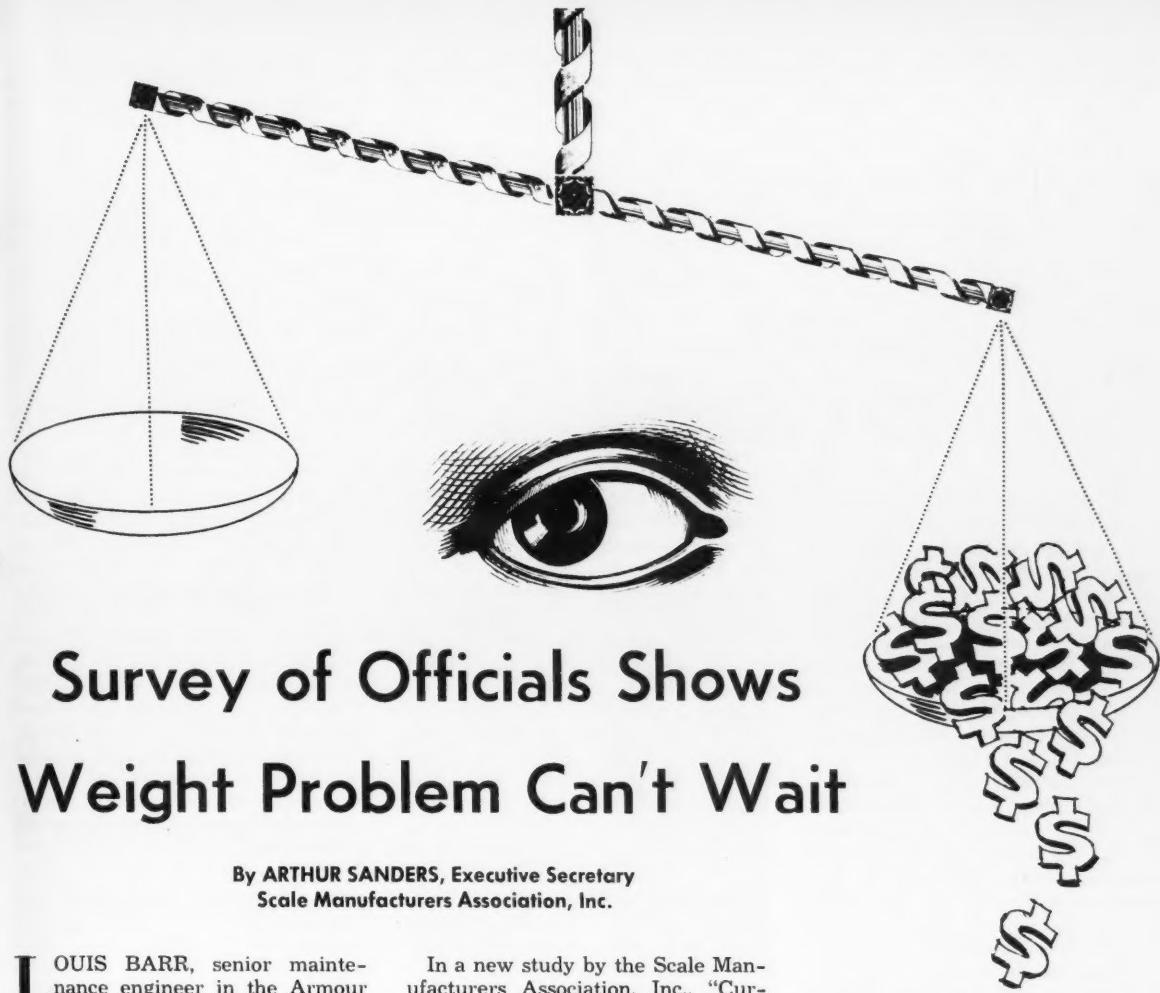
The perforated crackling trough is an innovation for tallow draining and movement of the wet cooked meat and bone scraps. A heavy-duty twin spiral of special design lies at the bottom of the trough. The screws are individually driven and operate in opposite directions so that additional tallow is squeezed out as the moist material is being moved.

After the free drainage period, the operator starts the twin screws which convey the wet meat and bone scraps to a steeply-inclined, fully-enclosed scraper conveyor which feeds a 6,000-lb. capacity surge bin located below the ceiling. The surge bin is fitted with a top leveling screw, twin

[Continued on page 40]



**HEART** of the Cross Bros. rendering system is the large panel board (right) with dust-tight enclosing doors. At left are the automatic push button stations and signal lights which indicate and give immediate warning of malfunction in any one of the material handling units. System layout has been approved by the USDA Meat Inspection Division.



## Survey of Officials Shows Weight Problem Can't Wait

By ARTHUR SANDERS, Executive Secretary  
Scale Manufacturers Association, Inc.

**L**OUIS BARR, senior maintenance engineer in the Armour and Company foods division, once made a speech before the National Scale Men's Association in which he described the scale as a "money machine," a term that vividly and accurately describes the role of weighing accuracy in converting pounds and ounces of product into the dollars and cents the customer is charged.

Meat processors have long been in the forefront of American businesses in appreciating the need for weighing accuracy. On the one hand, there is the legal, moral and ethical need to be certain that customers receive full, net weight for their expenditures. On the other, in the fiercely competitive meat packing industry, the processor who "gives away" part of his profits by the once-common practice of "overfilling" can quickly find himself at a serious competitive disadvantage.

(Editor's Note: An article in the PROVISIONER of March 4 dealt with the giveaway problem. It described a system developed by Tee-Pak, Inc., to control closely the weight of skinless franks and to minimize the giveaway in consumer packaging.)

In a new study by the Scale Manufacturers Association, Inc., "Current Trends in Weights and Measures Survey," many of the nation's top weights and measures officials emphasized the need for accuracy in weighing. Particular stress was laid on the matter of prepackaged meat products. For example, Oregon's weights and measures chief Walter B. Steele reported that his state has one man "full time and one part time checking net weights of prepackaged meat products."

Virginia's Thomas C. Harris, jr., called prepackaged commodity checkweighing "the most important single program facing weights and measures today." His sentiments were echoed by Indiana's Rollin E. Meek, who noted: "Increased emphasis will be given to the checking of prepackaged merchandise to determine if net-content statements are clear and conspicuous, and that packages contain the net contents declared on them."

California's W. A. Kerlin declared: "It is our opinion that the checking of prepackaged commodities will soon dominate the field of weights and measures enforcement. It appears that everyone seems to

feel that this is far more important to the consumer than any other phase of weights and measures work."

**NEW ENFORCEMENT SEEN:** Several states responding to the survey indicated that the new enforcement action in the fields of prepackaged goods (certain to concentrate on meats as the most expensive item in the food budget of today) is in the offing.

California's Kerlin said: "The state of California is in the process of promulgating a new package testing procedure which will govern the actions of the local county sealers of weights and measures."

Kentucky's chief weights and measures official, George L. Johnson, noted: "The state of Kentucky has just placed a special package checkweighing program into operation, where a special crew with special equipment is checking package commodities at the first point of entry or wholesale outlets."

Montana's Delbert Walrath responded: "We are going to request an amendment to the present law regarding net weights of prepacked

packages and definitely define loss by shrinkage."

Weights and measures chief John F. Madden of the state of New York said: "This bureau has instituted a program of checking prepackaged commodities on a weekly basis. An educational program has also been submitted to the public relative to checking prepackaged commodities. The public has been urged to use the scales available in the stores for checking prepackaged commodities."

**SHRINKAGE PROBLEM:** Perhaps the biggest headache in the entire field of prepackaged weights, for both processors and weights and measures officials, is the tendency of meat to "shrink" or lose weight due to moisture evaporation. Since the nation's weights and measures laws, on the whole, are drawn to require close accuracy of the scales during the weighing (0.1 per cent is the usual requirement, effective in nearly all state and local jurisdictions), this "shrinkage" does create a real problem. It is a well known fact that shrinkage in many situations exceeds the error tolerance permitted in the scale.

At the last several sessions of the National Conference on Weights and Measures, more attention has been devoted to this problem than perhaps to any other single subject. The conference is sponsored annually by the National Bureau of Standards and is composed of the nation's state and local weights and measures officials. Its findings and recommendations have very great influence on weights and measures requirements throughout the country.

In the past, there seems to have been considerable unofficial appreciation of the problems of the reputable meat processor in this regard. Recently, there has been a tendency to change this view. There seems now to be a feeling in a considerable area that a minority of careless or sharp processors have penalized both the public and their competitors by permitting inaccurate weights on a consistent rather than an occasional basis.

Those holding this view note that anything less than rigorous enforcement of weights and measures requirements, irregardless of the meat shrinkage problem, tends to penalize the reputable and reward the careless or sharp minority.

"After all," one weights and measures official said, "it is the duty of weights and measures to enforce equity in the marketplace. If a shady operator can place his reputable competitors at a disadvantage via the scales, it is the rankest kind of

unfair competition, enabling that operator to undersell by making up for the low price with underweights."

**SCALE ERRORS:** In the survey of America's top weights and measures officials, the subject of scale errors and their causes and prevention naturally came in for a good deal of discussion.

New York's Madden described "carelessness" as an important cause of weighing mistakes, saying: "Although the modern scale of today is accurate and maintains its accuracy quite well, it tends to allow the human element (for example, clerks and weighers) to develop carelessness when using this equipment. For instance, the clerk may forget to change the tare adjustment or price indicator on the scale and, if so, an error can result. This thought coincides with the accuracy of the prepackaging operation. If the tare adjustment or price indicator is forgotten from time to time, the accuracy of the prepackaging operation is affected."

Carelessness was cited by Michigan's J. L. Littlefield, Minnesota's Warren E. Czaia, Montana's Walrath, Colorado's Harry N. Duff, Georgia's Paul I. Morris, Jr., California's Kerlin, Wisconsin's C. L. Jackson and a member of others as a prime source of mistakes made in weighing products.

But there are others. New Hampshire's C. A. Lyon noted that an important cause of weighing mistakes (especially applicable to meats) is "excess moisture in package and incorrect tare allowance." Indiana's Rollin E. Meek said: "The most damaging causes of scale errors in

my opinion are due to improper installation, improper application, overloading, poor scale service or the total lack of scale maintenance service."

Virginia's Thomas C. Harris, Jr., noted: "... dirt, bugs and general abuse may cause damage to scales ... there are too many 'nose iron mechanics' servicing scales." District of Columbia's J. T. Kennedy pointed to "lack of scales in balance, off zero, carelessness and the use of uninstructed help" as causes of weighing mistakes."

Colorado's Harry N. Duff called attention to abuse and maltreatment of scales as a cause of errors, stating: "It is a known fact that you cannot subject a scale or precision instrument to maltreatment and expect accurate indications, and we might as well face it. Precision instruments were not made or intended to be abused."

Indiana's Meek added: "Neglect and maltreatment of scales contribute significantly to weighing errors." The same thought was echoed by many others. The Scale Manufacturers Association, which took the survey as an educational project, reported that many scale owners who take their weighing devices for granted might be surprised to learn that many scales are built to tolerances as close as those of a good watch. In fact, some scale engineers declare that a watch is a "crude" instrument alongside the packaging or checkweighing scales that are in widespread use in the meat industry. Some of them have tolerances as close as .0050 in.

**CHECKING NEED STRESSED:** Nearly all the weights and measures officials polled strongly endorsed the idea of frequent testing of scales for accuracy. They were asked: "In your opinion, how frequently should a commercial scale be tested for accuracy: (a) officially? (b) by a private service organization? (c) by the scale owner?"

Kentucky's Johnson gave an answer that was roundly concurred in by most of the country's top weights and measures officials: "... perhaps three times annually (officially). The scale owner should have some means of testing the scales daily for his own protection and, if I were a scale owner, certainly I would have a recognized scale service agency come in frequently to test my scales."

Michigan's Littlefield advocated the official testing of commercial scales at least yearly, testing by private service organizations at least quarterly, and by the scale user "as

[Continued on page 40]



NEW CANNED products of Feinberg Kosher Sausage Co., Minneapolis, include kosher whole brisket corned beef (above), pastrami and barbecue beef. Firm also cans kosher wieners, salami and "Breef," a beef type of luncheon meat item.



LEFT: Rocco Tribuzio (right), manager of Mosey's Hartford plant, and Richard Wright, foreman, unpack crates of beef from western shippers and hang meat on trees



prior to trimming and boning. RIGHT: After beef briskets are trimmed and boned in Hartford, they are shipped to Springfield where corned beef is cured and packaged.

## Secret of This Successful Corned Beef Product Lies In Packaging

**H**OW IMPORTANT is effective and attractive packaging to a processed meat product such as corned beef? One answer is supplied by Moe Fisher, founder and president of Mosey's Corned Beef Co., Inc., who credits Saran Wrap® shrinkable casings made by The Dobeckmum Co., division of The Dow Chemical Co., Cleveland, with a large portion of his company's success.

The 10-year-old concern, located in Hartford, Conn., and Springfield, Mass., is said to be the largest volume producer of corned beef in New England. It is in the process of expanding into new and larger facilities to achieve a completely consolidated operation, an expansion prompted by the law of supply and demand.

"We simply cannot produce and prepackage enough corned beef to meet our orders," Fisher says. "As a result, our distribution is strictly regional until we can expand our processing operation and go after the chain store business with packaged merchandise."

This further expansion will come about in the spring when a new



TOP: First step in curing corned beef is spray-pumping of briskets with brine solution. Brine is injected into main artery. Briskets then are placed in large brine-containing vats and left for five days to complete cure. BOTTOM: Briskets are loaded by funnel into casings that have been sealed at one end. After vacuum is drawn, neck of casing is twisted and sealed with metal clip. Briskets then are immersed in tank and water bath shrinks casings tightly around them.

10,000-sq.-ft. building in South Windsor, Conn., midway between Hartford and Springfield, will be completed and ready to go into production.

The addition will triple Mosey's current production facilities and enable the company to double its business, a business that already has grown 15-fold since 1951 when the total sales volume was only about \$100,000.

The firm's distribution area, which is now limited to Massachusetts, Rhode Island, Connecticut and up-state New York, will be increased to include all of New England. It will extend southward to Baltimore, Md., and will reach westward as far as Syracuse, New York.

**SWITCH TO PACKAGES:** Wider distribution also will mean that the emphasis will switch to packaged merchandise rather than bulk corned beef which, because of space limitations, comprises about 75 per cent of the company's business at present.

Since adopting the shrinkable casings, sales reportedly have increased considerably, exceeding the \$1,500,000 mark in 1960.

But the sales picture wasn't always so bright.

"In fact," Fisher points out, "before we tried the casings, we were ready to eliminate our prepackaged merchandise completely and concentrate on the bulk product for wholesalers and chain stores . . . We simply couldn't find a satisfactory and suitable package."

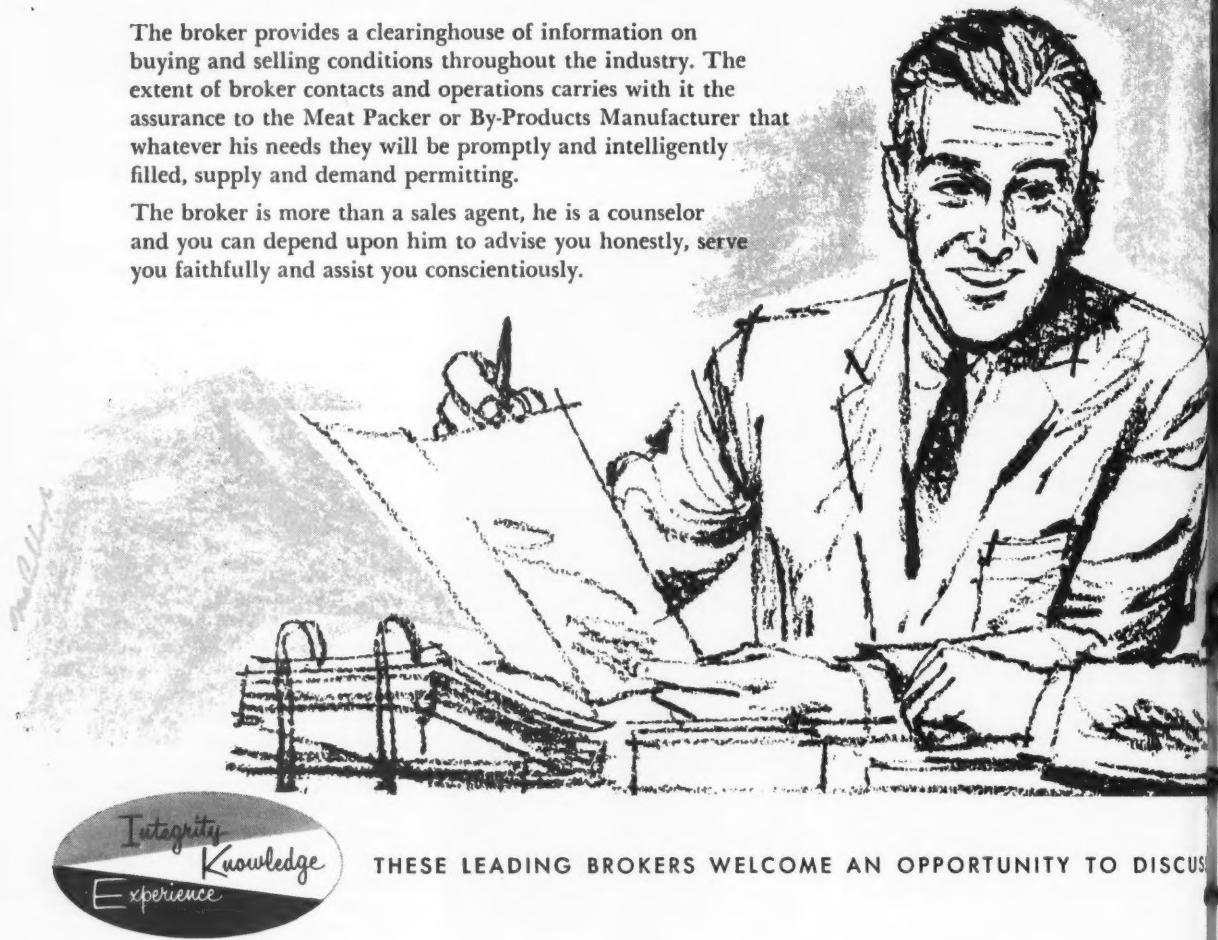
Because corned beef by nature discolors and loses its flavor when exposed to oxygen, a completely air-tight package is required. The alternative is to ship the briskets in brine and keep them in brine-filled barrels until immediately be-

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Sausage Casings

Animal Glands

THE NATIONAL PROVISIONER, MARCH 18, 1961

fore they are packaged and sold.

Fisher recognized the market potential of transparent wrapping several years ago, realizing that he could merchandise his corned beef on a consumer level, as well as on a high profit scale, with the right kind of packaging material.

He investigated the possibilities of shrinkable plastics, but most of them proved to be unacceptable because of the high rate—nearly 30 per cent—of “leaker” packages. The corned beef was being returned and while it wasn’t spoiled, it was discolored and flavorless and had to be re-cured. The experiment was both discouraging and costly.

As a last resort, Fisher switched to Saran Wrap-S and the rest of the story already has been told.

“Our ‘leaker’ rate dropped to less

all of which is top Choice from western shippers, arrives at the Hartford plant where it is unpacked from crates and hung on 70 trees, each of which holds approximately 500 lbs. of briskets.

The meat is trimmed, boned, repacked and shipped by truck to the Springfield plant where it is cured for purposes of flavor development, color development and preservation.

**SPRAY PUMPING:** Curing is accomplished by spray pumping a brine solution into the main artery of each brisket, thus utilizing nature’s distribution technique since the artery carries and retains the brine in the capillary system. The briskets then are placed in large stainless steel vats that also contain brine and are left there for about five days to complete the cure. This

FINISHED product is inspected by president Moe Fisher (right) and Bill Katkovich, Mosey production manager.



than 1 per cent, which is quite amazing considering the rough handling the packages are subjected to both here and at the retail outlets,” he claims. “The sparkle and clarity of the material also do a good job of ‘dressing up’ the corned beef.”

**RED, WHITE, BLUE:** The casings are printed flexographically in red, white and blue with a weight-pricer panel and “how to prepare” directions by Sheila Fisher, Moe’s wife, printed on the front.

Fisher, a former professional boxer who made 91 ring appearances as a lightweight between 1929 and 1933, founded Mosey’s in 1951 as Finest Provision Co. In 1958, a few years after the company became active on the consumer level, its name was changed to Mosey’s.

The company currently is producing at full capacity—about 30,000 lbs. per week—and expects to increase its production to about 65,000 lbs. per week, with about 50 per cent of it prepackaged.

In the current operation, the beef,

prepares them for either packaging or shipment in polyethylene-lined fibre barrels to wholesalers and food chains.

Prepackaged meat for the consumer markets—primarily “superettes” in New England—is funnel-loaded into the shrinkable casings which have been sealed hermetically at one end.

Residual air from the package is removed by means of Hydrohane equipment and, after the vacuum is drawn, the neck of the casing is twisted and sealed hermetically with a metal clip. At the same time, excess material is eliminated.

From the sealer, the packaged brisket is immersed in a shrink tank where it receives a water bath with temperatures ranging from 205° to 210° F. The bags shrink tightly around the contour of the brisket, creating an attractive package without wrinkles. The package is impervious to moisture or air and is ready for shipment, under normal refrigeration, to the market.

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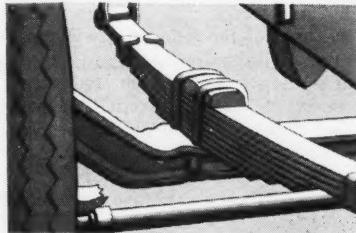
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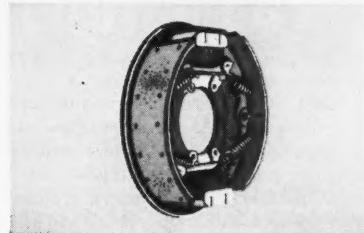


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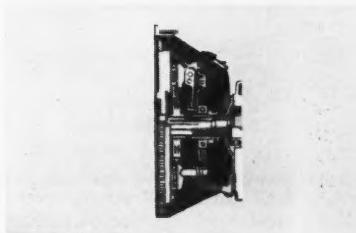
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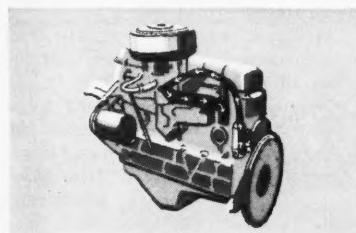
#### SAVE WITH 39% LONGER BRAKE LINING LIFE

The Ford F-600's improved rear brakes have a more positive retracting spring that completely disengages linings from drums for longer brake lining life. In certified tests rear brake linings lasted 39% longer.



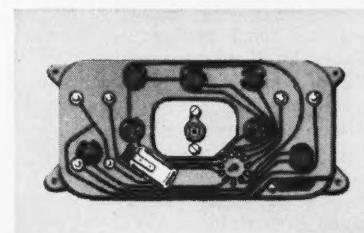
#### SAVE WITH HEAVY-DUTY 11½-INCH CLUTCH

A big HD 11½-inch clutch is now available with Ford's 292 and 292 HD V-8's for increased durability. Its large 140.8-square inch lining area dissipates heat faster for longer clutch life and greater dependability.



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## 42 Attend AMI's Opening Sales Training Workshop



SATURDAY morning session of packer production and sales executives at the Chicago sales training workshop. Charles Schlam, account executive of Kielty, Dechert & Hampe, Inc., sales counselors of Chicago, is the speaker.

METHODS of recruiting and training new salesmen and ways to increase the effectiveness of men presently employed as meat salesmen were discussed in Chicago March 3 and 4 at the first of this year's series of sales training workshops sponsored by the American Meat Institute.

Forty-two sales executives and production heads of meat packing companies attended sessions at the Sheraton Towers Hotel as the fourth annual series of Institute meetings got under way.

Similar sessions are scheduled in New York City on March 17 and 18. Almost 30 persons are expected to attend the metropolitan meeting. The workshop in Atlanta, Ga., has been postponed to April 7 and 8 from the original dates of March 31 and April 1, at the request of AMI members in the Southeast. Other workshop meetings will follow in other cities.

Unlike programs in the last three years, this year's workshops are divided in two distinct sessions, with sales managers participating on the first day and production men joining them to receive training on the second day.

Topics covered at the March 3 session included the recruitment of salesmen, induction training, selling assignments and selling larger accounts. Studies in meat retailing made by E. I. du Pont de Nemours & Co., Inc., The Raymond Loewy Corp. and Pierre Martineaux were analyzed. Each sales manager had an opportunity to rehearse the sales training program which he will relay to members of his own sales staff. These programs cover selling of features; the sale of promotions, and ways to increase the size of

orders by selling a greater variety of items.

Most of the production men who attended the March 4 session are plant superintendents. They studied various ways of improving communications between sales and production personnel.

Registrations for the sales training workshop sessions in New York City and Atlanta may be made by contacting John Moninger at the American Meat Institute, 59 East Van Buren st., Chicago 5.

### Packers Donate Beef for Unique Store Promotion

Local meat packers in Klamath Falls, Ore., donated more than 40 lbs. of boned rolled beef roasts for a novel one-day beef promotion experiment staged at the Market Basket, a downtown supermarket.

The roasts were cooked in the store's rotisseries and samples were given to customers, along with beef recipe folders, from 10 a.m. to 6 p.m. Various recipes for roast beef were pointed out at the sampling table, which was set up across from one end of the supermarket's meat department.

The resulting increased demand for roasts kept the store's six meat cutters busy throughout the day and the store enjoyed its best sales weekend of the month. The sale of roasts reportedly increased 40 percent for the day.

### New Kansas Humane Bill

A humane slaughter bill (S-181) was introduced in the Kansas Senate recently by Senators Hodge and Bowers.

## Food Editors Competition To be Sponsored by AMI

Modernistic bronze statues of Vesta, mythological goddess of hearth and home, will be presented next fall to four newspaper food editors whose entries are judged best in four categories of an annual competition of the American Meat Institute.

The competition, which is open to all food editors, women's page editors or feature writers regularly employed on newspapers in the United States or Canada, is designed "to give deserved recognition to those who produce such a great array of interesting and informative food pages day after day and week after week," according to Homer R. Davison, AMI president.

The 1961 competition covers the 12-month period ending next August 1. The awards will be presented at the annual meeting of the National Food Editors Conference in Chicago next September. Each entry will consist of three different food pages or articles on three different homemakers' pages.

For the second consecutive year, there will be a separate color category open to all locally edited daily or Sunday newspapers in cities of any size. Other classifications in which awards will be made, based on 1960 census figures, are:

1) Black-and-white entries from newspapers in cities with populations of less than 100,000.

2) Black-and-white entries from newspapers in cities with populations from 100,000 to 500,000.

3) Black-and-white entries from newspapers in cities with populations of more than 500,000.

Winners will be selected by a panel of judges chosen from the home economics, nutrition and newspaper fields. Judging will be based on service to readers, journalistic style, use of pictures, food page make-up, presentation of new trends in the food field, new methods of food preparation and emphasis on nutrition in meal planning.

### Study Regulatory Agencies

Chairman Oren Harris (D-Ark.) of the House interstate commerce committee has announced that he also will head the new subcommittee on regulatory agencies.

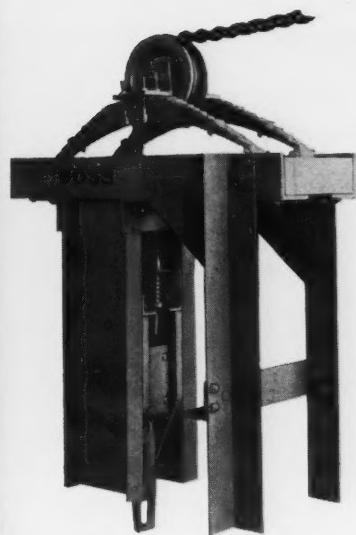
Other Congressmen who will serve as members of the subcommittee are Walter Rogers (D-Tex.), John J. Flint, Jr. (D-Ga.), Rep. John Moss (D-Cal.), Paul Rogers (D-Fla.), John Bennett (R-Mich.), William Springer (D-Ill.), J. Arthur Younger (R-Cal.) and V. Thomson (R-Wis.).



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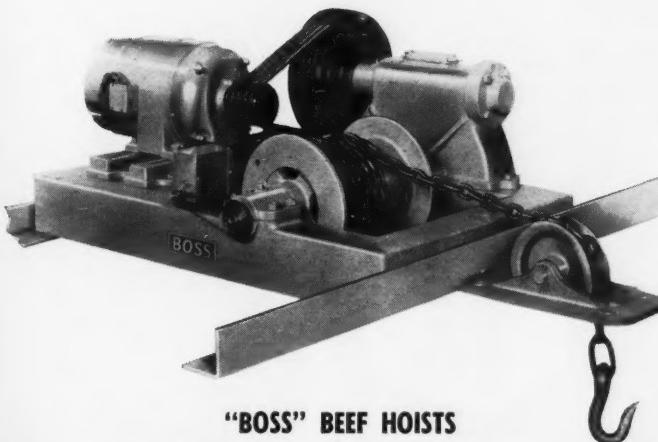


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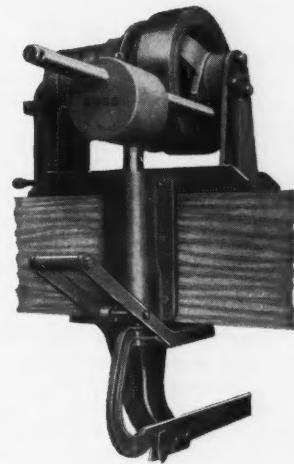
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CINCINNATI 16, OHIO



POPULAR EXHIBIT at Youthpower Congress is question and answer booth of Armour and Company, Chicago. While friends look on, young delegate shown above presses answer button to one of several questions on food and nutrition, which was general theme of the Congress held on March 9 to 11.

**H**OW PROPER information about food can combat "dietary delinquency" among the nation's teenagers was emphasized at the second annual National Youthpower Congress in Chicago, where 200 young delegates from all over the nation heard and discussed the role of food in six fundamental areas and promised to spread the word back home.

The Congress, held March 9-11 at the Palmer House, was sponsored by the National Food Conference, an organization of 54 leading companies and associations representing all facets of the food industry, including farmer, processor, wholesaler, broker and retailer.

The general session on Thursday morning was opened by Charles B. Shuman, president of the National Food Conference and also of the American Farm Bureau Federation, who, in 1958 joined with American Meat Institute president Homer R. Davison to organize the first National Food Conference in Washington, D. C.

Shuman said that the purpose of the Youthpower Congress is to present to the nation's teenagers the economic, social and nutritional values of food, and to interest them in the growing, processing and movement of all foods from farm to table.

Although the main portion of each discussion was handled by the teenagers, the delegates heard brief outlines on each of the six areas under study by an authority from each field. Introduced by discussion leader Dr. Laurence J. Taylor of Hillsdale College, Hillsdale, Mich., speakers and their areas of discussion

were: Dr. William Calhoun, nutrition division, Food and Container Institute, "Food and Nutrition;" Professor Georg Borgstrom, department of food science, Michigan State University, "Food Industry Careers;" Dr. Ercel Eppright, head, department of food and nutrition, Iowa State University, "Food and the Community;" Lou Means, director, special projects, American Association for Health, Physical Education and Recreation, "Food for Health and Fitness;" Dr. Evelyn Spindler, nutrition specialist, U.S. Department

## 200 Attending

## Youthpower Meet

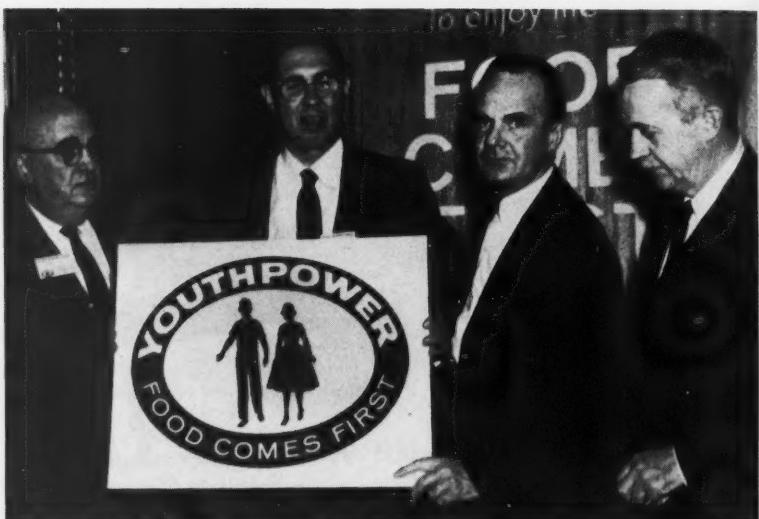
## Take "Food Comes

## First" Theme To

## Other Teenagers

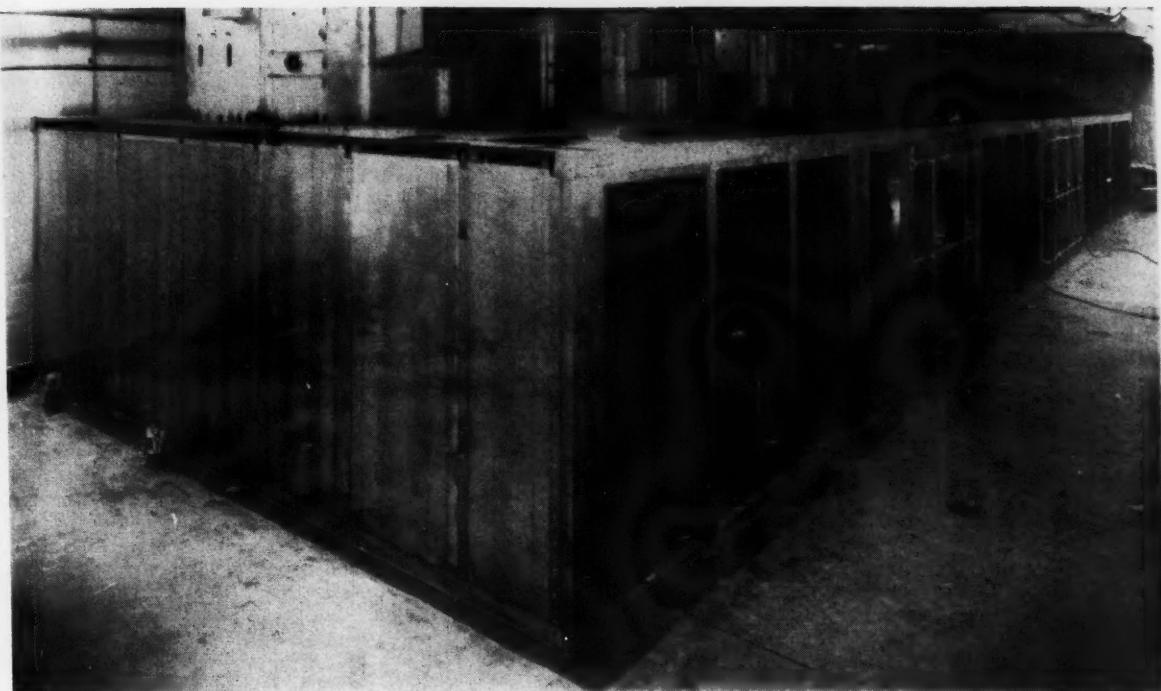
of Agriculture, "Food for Family Mealtime," and Mary Jane Kibler, assistant secretary, foods and nutrition council, American Medical Association, "Food for Fun and Happiness."

Keynote speaker at the opening session was Dr. Charles Glenn King, executive director of the Nutrition Foundation, Inc., an organization which supports nutrition research at colleges, universities and other institutions. In citing excessive body fat as "our most damaging form of malnutrition," Dr. King stated "that



POSING FOR YOUTHPOWER are National Food Conference members (l. to r.) Allen Wagner, vice president of public relations, General Foods Corp., and NFC director; Homer R. Davison, president, American Meat Institute, and secretary of NFC; H. H. Lampman, executive director, Wheat Flour Institute, and H. H. Alp, managing director, Farm Bureau Trade Development Corporation. The National Youthpower Congress is sponsored annually by the NFC.

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people don't get fat or stay fat unless they persistently eat more than they need. They consume more calories than they expend in physical work."

While recognizing the difficulties involved in correcting faulty eating habits, Dr. King warned the delegates "not to be trapped by the counsel of faddists or irresponsible or poorly informed persons who can be found in nearly every community. Often they operate under the false colors of a self-advertised 'nutrition expert.'

"In essence, good practice is based on daily consumption of about two or more servings of animal protein foods, three servings of cereal foods, three or four servings of vegetables, with special emphasis on green and yellow types, and two servings of fruit or fruit juices.

"Regularity of meals and the atmosphere in which one eats are important factors also," noted King. "Smaller, regular meals are better than fewer meals . . . foods should be attractive, flavorful, protected by good sanitation practices and preferably eaten in the company of cheerful friends."

"Where population density is high and food and food practices have not advanced," King observed, "sickness, death and short life spans

tend to hold society to a mere survival basis. Normal economic or cultural growth and political stability are impossible.

"There can be no doubt of the challenges that are in front of us to develop and apply the life sciences in agriculture, in the food industry and in public health. The range of applications should start with our own personal food practices and reach out to our capacity to help all mankind."

Dr. King said the most damaging form of malnutrition found in less-developed areas is protein shortage.

The featured speaker at a luncheon was Rev. Robert E. Richards, Olympic champion, youth leader and clergyman. Winner of the pole vaulting title in the Olympics of 1952 and 1956, the Rev. Mr. Richards stressed the importance of physical fitness for our nation's youth. Emphasizing that Russia has 24,000,000 young people competing for a bid to the 1964 Olympics, he commented that "we are content with mediocrity, not realizing the tremendous propaganda value of Soviet athletic achievement."

The main event on Friday, "Food Industry in Action," consisted of 15 special tours conducted by associations and companies belonging to the

National Food Conference. Delegates visited the Chicago-area plants and offices of such NFC members as Swift & Company, Chicago Board of Trade, Roberts & Oake, the National Live Stock and Meat Board, Abbott Laboratories and Libby, McNeill & Libby.

Among meat industry members represented in the National Food Conference are: Armour and Company, The Cudahy Packing Co., Geo. A. Hormel & Co., The E. Kahn's Sons Co., Oscar Mayer & Co., John Morrell & Co., The Rath Packing Co. and Swift & Company.

### AMI Offers New Booklet On 'Ideas With Meat'

The American Meat Institute, Chicago, has published a newly revised edition of "Ideas With Meat," a 50-page illustrated booklet that contains information on meat selection, storage, nutrition and basic cookery, as well as 30 pages of recipes for preparing meat.

Suited for distribution to customers, home economists, plant visitors and others, the booklet offers a wide variety of merchandising possibilities, according to the AMI. Space is provided on the cover for company or brand names.

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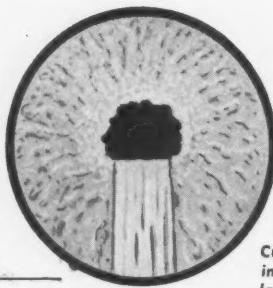
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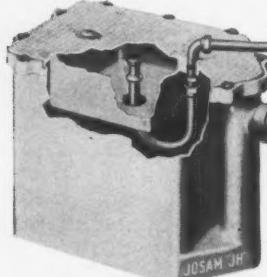


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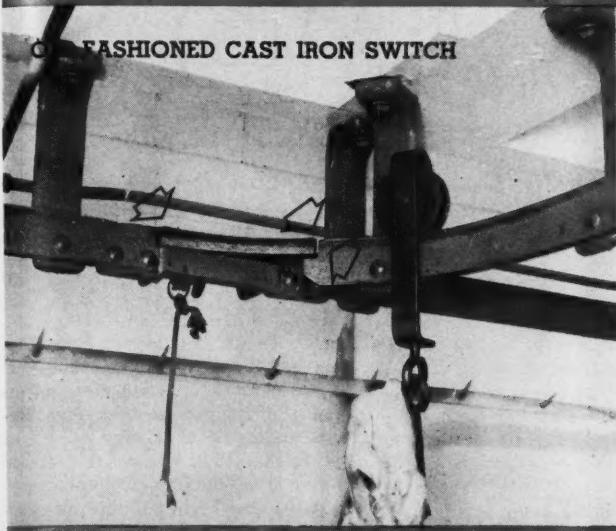
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## what's new in

# R e s e a r c h e

A.M. PEARSON of the meat laboratory, Michigan State University, presents the sixteenth in a series of monthly reviews of reports on current research in the field of meat and allied products.

**W**HAT ARE the effects of added salt on the development of rancidity in meat? How do low fat diets affect the quality of fat produced by pigs? What is the influence of stilbesterol feeding on carcass characteristics of beef cattle? These questions, plus a report on the development of a direct colorimetric method for measuring the nitrate content of meat products and curing pickles, are presented in this month's research review.

Dahl and Persson of the Swedish Meat Research Laboratory investigated the effects of added salt on the development of rancidity in meat (*Acta Agric. Scandinavica* 10:4, 1960). They added the salt as a dry cure in air or as a cover brine.

The researchers found that salt accelerated the development of oxidative rancidity (the addition of molecular oxygen to form hydroperoxides and other breakdown products of fats) when air was allowed free access to the meat, but there was an inhibition of enzymatically caused oxidation.

When the meat was stored in brine, the development of oxidative rancidity was greatly retarded. Although some lipolytic (enzymatic) oxidation occurred, use of solutions with a concentration above 16.7 per cent salt prevented development of rancidity. This is of interest since a 75° salometer brine contains 20 per cent salt. Thus, results would indicate that a cover pickle of adequate strength (65° salometer or above) would decrease rancidity development materially during curing.

**PROTECTING MEAT BALLS:** The same workers mentioned a previously unpublished study in which they protected frozen meat balls against oxidative rancidity by adding 80 ml. of Tenox II (composition of 70 per cent propylene glycol, 30 per cent butylated hydroxyanisole, 4 per cent citric acid and 6 per cent propyl gallate) or 10 grams of

octyl gallate to every 100 kg. (220 lbs.) of meat during chopping. They also reported that fried-frozen pork chops could be protected from becoming rancid during freezer storage by dipping the meat in lard containing Tenox II (80 ml. Tenox II to 5 liters of lard) after frying.

This work should be of interest to producers of precooked frozen dinners and to meat purveyors who turn out frozen hamburgers or meat patties for quick-lunch counters. Unpublished work in this country also has supported the use of antioxidants to prevent development of rancidity in cooked roasts which are placed in the refrigerator for subsequent use.

Dr. Dahl (*Proc. 10th International Congress of Refrig.* 3:232, 1960) reported on bacterial contamination as related to the methods of heat processing in the production of heat pasteurized meat products stored under refrigeration. A heavy bacterial contamination in certain meat items indicated that a considerable number of organisms were able to survive the heating process. The organism most frequently present was *Bacillus*, either of the flat sour type or *Bacillus subtilis*.

In order to germinate the spores present, the author recommends that a temperature of 25 to 30° C. be maintained between the first and second cooking periods. It is believed that this temperature will germinate the surviving spores and help achieve their destruction readily.

The author also suggests that a third cooking period may be useful in destroying the surviving microorganisms, but notes that rapid chilling with cold water or air blast must be achieved to preserve the quality of the products. Obviously, the products must be held under refrigeration or deterioration in quality and spoilage most likely will ensue.

**FAT OF QUALITY:** Another pa-

per by Dahl (*Acta Agric. Scandinavica* 10:33, 1960) was concerned with the influence of low fat diets on the quality of fat produced by pigs. Results indicated that pigs raised on the low fat (0.31 per cent) diet had higher levels of linoleic (unsaturated) acid and higher iodine numbers than pigs fed a normal ration. The keepability or resistance of the backfat to oxidative rancidity was much poorer for pigs on the low fat diet.

Interestingly enough, fat from the female pig was found to contain significantly more linoleic acid and higher iodine numbers than that from the male pig. Although it appears unlikely that hog producers in the United States will get to low fat diets, attempts to slow down gains by a limited feed intake (either by hand feeding or by limiting consumption with high fiber diets) may result in an increased linoleic acid content and a higher iodine number.

In view of the effects on keepability, investigations are needed to determine if any similar alteration occurs with limited-fed pigs. Furthermore, investigation of the sex effect reported by the authors needs verification under normal conditions of production in the U. S.

In other work attempting to relate dietary treatment to the characteristics of meat, Henry and Bratzler of Michigan (*J. An. Sci.* 19:1195, 1960) studied the effects of supplementing swine rations with zinc, iron and copper on the myoglobin (the red pigment in meat) concentration of pork muscle.

None of the minerals studied significantly influenced the myoglobin content. However, the authors concluded that disk colorimetry (a system of measuring color objectively by matching a series of spinning disks with the meat) could be used to estimate the myoglobin content in pork muscle. Neither fat nor moisture content appeared to influ-



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ence color whether measured with the spinning disks or by direct measurement of myoglobin using the spectrophotometer.

Results indicate that the spinning disk method can be used to provide an index of pork color. Since the method is relatively cheap and fast, it may be useful in such studies.

**MYOGLOBIN AND HEMOGLOBIN:** Fleming, Blumer and Craig of North Carolina (*J. An. Sci.* 19:1164, 1960) studied several methods for quantitatively estimating the concentration of myoglobin and hemoglobin (the related red pigment found in blood) in extracts of beef muscle.

The methods tested were based on: 1) conversion to oxygenated pigments and measurement of the relative amounts; 2) reduction of the pigments followed by reoxygenation and measurement; 3) conversion to carbon monoxide pigments and measurement of the derivatives, and 4) salting-out (precipitating) the hemoglobin and converting the myoglobin to the cyanmet-compound for measurement.

Using test solutions of hemoglobin and myoglobin in predetermined concentrations, it was found that the carbon monoxide conversion method gave the most favorable results. The use of this method seems to be preferred for an accurate determination of the amount and proportion of these two pigments contributing to meat color. This method appears to be suitable for studying the influence of various external environments on meat color.

**STILBESTEROL AND CARCASSES:** During the past five or six years, there has been a great deal of controversy about the influence of stilbesterol feeding on carcass characteristics of beef cattle. Many meat packers have damned stilbesterol as a compound that decreases carcass grade, whereas most feeders have used it in view of its gain-stimulating effect.

A recent article by Ogilvie and others at Wisconsin (*J. An. Sci.* 19:991, 1960) covered a detailed study dealing with the effect of orally administered stilbesterol on feedlot performance of animals, carcass characteristics and chemical composition of meat. When stilbesterol was fed at a level of 30 mgs per day per head, there was a marked increase in average daily gains, although the effects were most marked on short-fed cattle.

Feed efficiency and protein conversion from feed to carcass were increased by stilbesterol, but energy conversion was not affected on

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longer feeding periods. Stilbesterol resulted in an increase of protein and moisture in the meat and a decrease in fat content. However, neither live nor carcass grades were influenced by the feeding of stilbesterol. Carcass conformation likewise appeared to be only slightly altered through use of the compound.

Results indicated that stilbesterol acts primarily through stimulation of the early growth phase of steers and causes an increase in protein deposition early in the feeding period. There appeared to be no basis for assuming that stilbesterol caused a decrease in carcass grade, al-

though rapid gains during the early stages of feeding may give more bloom than is characteristic for other beef cattle.

It has been known for some time that collagen, the white connective tissue seen commonly between and surrounding the muscle fiber bundles, is extremely high in content of the amino acid, hydroxyproline. White connective tissue is known to contain about 13 to 14 per cent of hydroxyproline, whereas it is practically absent in muscle tissue.

Attempts have been made to determine the hydroxyproline content of meat as a measure of the amount

of connective tissues, thereby relating the result to tenderness. However, the method has proved difficult and tedious and, at best, is only a promising method that requires further improvement and refinement through research.

Dr. Dahl of Sweden (*Acta Chemica Scandinavica* 14:227, 1960) reported that there is an inverse relationship between the hydroxyproline content of animal tissues and their content of tryptophane. Since determination of tryptophane is simpler, the method may be useful as an index for tenderness.

**NITRATE CONTENT:** Landmann et al. of the American Meat Institute Foundation (*J. Ass'n. of Off. Agr. Chem.* 43:531, 1960) recently reported the development of a direct colorimetric method for measuring the nitrate content of meat products and curing pickles. Color development is dependent on the reaction of brucine with the nitrate.

The method outlined appears to be at least as good, if not superior, to other methods currently being used. It is quite possible that this method is sufficiently accurate to merit adoption by the regulatory personnel of the Meat Inspection Division and the Food and Drug Administration. At any rate, the method should be useful for ascertaining levels of nitrates in cured meats and in establishing the amount of nitrate remaining in brine.

An apparatus of interest to lard and shortening manufacturers is described in a recent article (*J. Am. Oil Chem. Soc.* 37:643, 1960) by Royce and Morgan. The device is a miniature Votator type, wiped surface heat exchanger for chilling and texturating shortening.

The unit is mounted on a table fitted with casters for mobility and can be operated merely by plugging into an electric outlet. It operates at fat-feed rates of 10 to 80 lbs. per hour and has an integrated Freon refrigeration unit capable of holding the chilling unit at  $\pm 1^{\circ}\text{F}$ . in a range of  $-30^{\circ}\text{F}$ . to  $+60^{\circ}\text{F}$ . A four-step pulley agitator drives both the chilling and texturating units which, with free swinging wiper blades on the heat exchanger and other improvements, insure a smooth operation, according to the authors of the report.

The unit appears to be useful in processing shortening for research purposes and may be used to make small quantities of lard or other shortenings for customer evaluation. The speed and ease of operation appear to make it especially desirable for pilot plant work.

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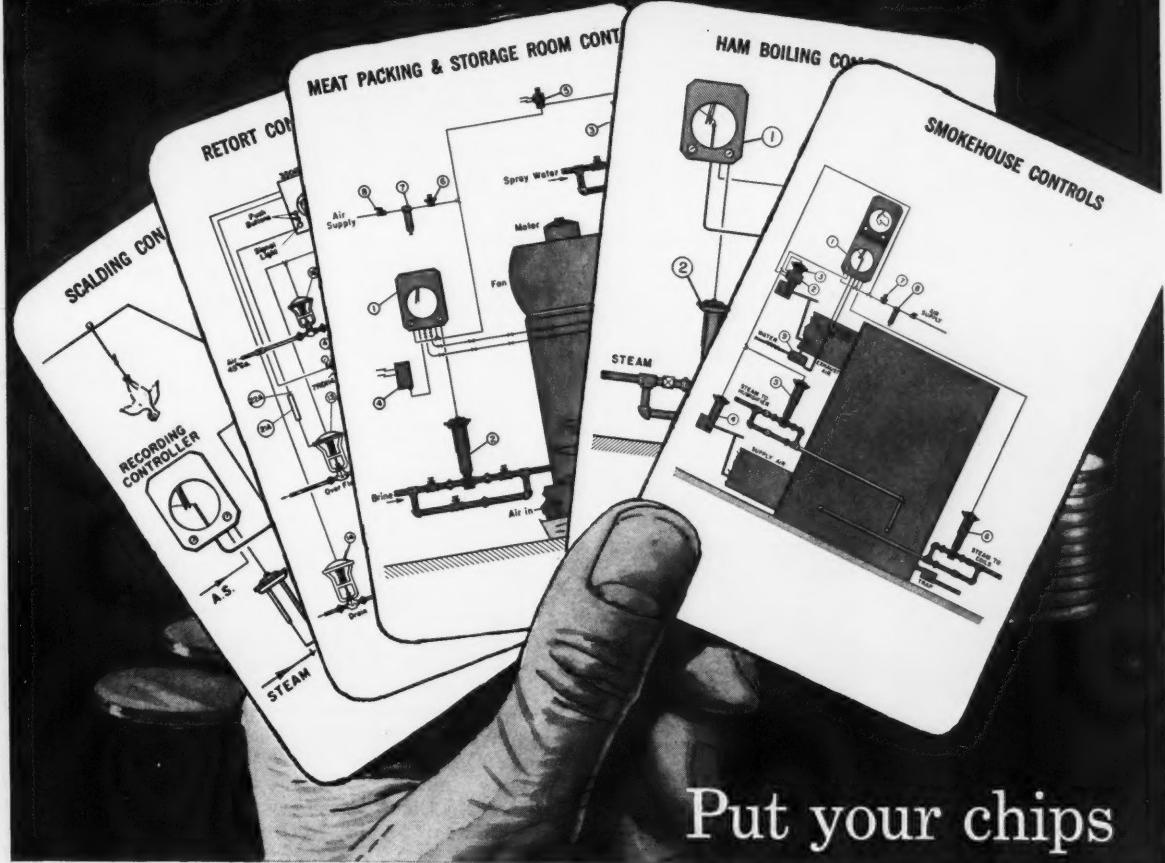
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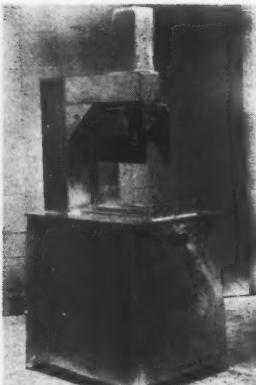
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**HEAD SPLITTER (NE 1024):** Compact automatic head splitter uses regular electrical connection to supply power. Overhead hydraulic piston drives shaped knife downward, splitting head which rests on permanent all-steel base. Head cannot get out of line. Knife returns to upward position automatically.



cally after each split. Self-contained unit takes up 36 x 30 in. of floor space and is easy to clean. Offered by Le Fiell Co., San Francisco, machine is made as stationary or portable unit. There is no chance of overloading air lines.

**ROLLER MARKER (NE 1017):** Continuous self-inking roller marker for dating boxed products fea-



tures solid brass construction and knurled numerals for extra grip and non-

smear performance, especially on slick surfaces. Introduced by Everhot Mfg. Co., Maywood, Ill., roller accommodates month, day and year for 10 years. Unit comes complete with handle and case.

**WASTE DISPOSAL (NE 1027):** Introduced by Buffalo Hammer Mill Corp., Buffalo, N.Y., power feed disposal unit for high-volume food waste removal is available in line of 3- or 5-hp. installations using separate motors to drive the grinder and feeder. Power worm feeder automatically moves waste to grinder at uniform rate to



prevent overloading, even with baskets full of waste. When water valve is opened, unit starts automatically, grinds waste, mixes it with water and flushes it through steel screen to sewer.

**COMBINATION SCALE (NE 976):** Designed for meat processing and food operations which require both overhead and floor weighing, scale features "Project-O-Weight" device to conserve floor space and reduce handling time. Device provides fast, accurate readings at eye level by

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (3-18-61).

Key Numbers .....

Name .....

Company .....

Address .....

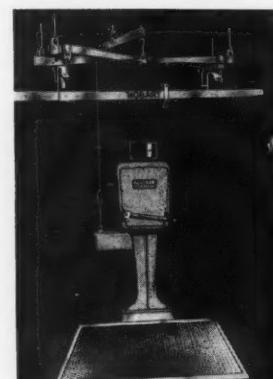
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**HAM PUMPER (NE 1030):** Automatic ham pumper is six-station rotary indexing table, 72 in. in diameter and 36 in. high. It has 20-gal. pickle tank with fluid level control valve and rotary stainless steel pump which supplies pickle to each of six stations. Each station has ham tray and pair of artery needles. Clear plastic "blister" attached to each tray keeps excess brine in tray and allows operator to see that needle is attached correctly to artery. Other features are "emergency stop" button, time-delay control mechanism and adjustable cam. Unit permits pumping of 360 hams per hour; indexing time is 1½ seconds and loading time, 8½ seconds. Introduced by Leading Engineering & Mfg. Co., Pontiac, Mich., machine requires only a supply of pickle from main tank and electrical power.



LEADING

magnifying and optically projecting chart on adjustable mirror behind glass shield. Chart capacity ranges up to 2,500 lbs. size



of floor platform up to 76 x 54 in. and length of overhead track up to 6 ft. Introduced by The Hobart Manufacturing Co., Troy, O., unit can be attached to any beam scale or to any scale convertible to beam.

**INSULATION PANELS (NE 1012):** Developed by Urefoam Corp., Camden, N.J., new insulation panels

are self-supporting and need no additional framing. Standard panels are 4 x 7 and 4 x 8 ft., with thickness of 3/4 or 5/8 in. Facing material can be aluminum, stainless steel, etc.



are self-supporting and need no additional framing. Standard panels are 4 x 7 and 4 x 8 ft., with thickness of 3/4 or 5/8 in. Facing material can be aluminum, stainless steel, etc.



CUSTOMER-DESIGNED LAYOUT AND PANS

## "Hobart grinders (piggy-back) save us 5 to 6 hours a day"



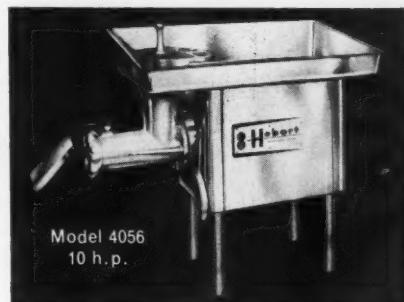
**SAYS GEORGE J. NAEGELE, PRESIDENT  
SMITH, RICHARDSON & CONROY, INC., Miami, Florida**

*An outstanding meat processor serving  
Florida and Caribbean markets for over 50 years*

Mr. Naegele points out three advantages: "We believe the piggy-back grinder installation, using two 10 h.p. units, (1) saves five to six hours a day grinding the products, (2) gives us a more uniform grind, and (3) best of all, the choppers help maintain the bloom which enhances our frozen meat products."

The all-new Model 4056 grinder is ideal for continuous service by high-volume processors of fresh or frozen meats. There is no crushing or mashing of meat—it comes out cut clean, with all its natural color and flavor. Fresh meat capacity is 7500 lb./hr. of beef, first cutting with  $\frac{1}{8}$ " plate... 9000 lb./hr. of pork through  $\frac{3}{16}$ " plate.

Safety is a prime feature, with special interlocks that give the operator maximum protection. Standard high-back stainless steel pan permits dumping full tubs of meat without spillage. Design permits easy access to parts for quick cleanup...cylinder can be cleaned without removing it from the machine. Model 4056 is available in stainless steel or baked enamel housing. For information on this or other Hobart meat grinders, write: The Hobart Manufacturing Co., Dept. 213, Troy, Ohio.



Nationwide Factory-Trained  
Sales and Service...over 200 offices



**Hobart machines**

A Complete Line by the World's Oldest and Largest Manufacturer of Food Store, Packing Plant, Kitchen and Dishwashing Machines

## Food Technologists to Meet in New York City

The role of food science in feeding mankind and the part food technology plays in civil defense will be among the topics at the 1961 meeting of the Institute of Food Technologists on May 7-11 at the Statler Hilton Hotel, New York City. Theme of the convention will be "Better Food for Better Health through Science."

Other symposiums will explore advances in microbiology and public health, the coloring and flavoring of food, pressurized food products and other aspects of food technology.

### Conveyored Rendering

[Continued from page 16]  
bottom spirals and a level control.

**PRESSING:** The twin spiral in the surge bin is equipped with a vari-drive to control feeding to a French Oil Mill screw press equipped with a magnetic separator. Pressed meat and bone scraps are conveyed by a spiral to an outside elevator.

The surge bin is used to level product flow and achieve optimum loading of a key piece of equipment, the screw press. It also provides temporary storage for sudden peaks in ren-

dering production since it can hold the output of two cookers.

From the elevator the dry material is transferred by a cross spiral to a storage shed across the yard. The final unit in the conveyor complex is a top leveling spiral which runs the full length of the shed and levels off the material to fill the space.

The entire rendering operation is controlled from one central panel with lights which furnish constant visual indication of what is operating in the plant. Electrical interlocks guard against the possibility of jamming due to human error.

With this automatic system all raw material from the day's kill is completely processed by the end of each day. More rapid processing has upgraded the firm's tallow with the result that all tallow now is No. 1 bleachable fancy with 1 per cent f.f.a., 0.25 per cent MIU and 10 to 11 FAC color.

### Survey on Weights

[Continued from page 18]

often as necessary to be sure that the scales are remaining accurate."

Since the official sealers surveyed are mostly concerned with commercial scales used for buying and selling weights, our references have

been mainly to those scales. However, the sealers do check receiving and processing scales frequently and are aware of the problems with them. The processor does buy by weight, of course, just as he sells by weight, and he can lose on short receipts as surely as he can on over-packaging. No one will deny he is entitled to receive the full, net weight for which he pays.

#### PROTECT BACK DOOR, TOO:

On the question about checkweighing receipts on accurate scales, Claire Jackson of Wisconsin says: "By all means, we do recommend this and have made a definite point of it. We have stated that we expect them to hold their commodities up to the stated weight at the front door. We do not believe they can stay in business without maintaining similar protection at the back door."

Howard Crawford of Jacksonville, Fla., definitely advises that business buyers have appropriate and accurate scales and use them regularly in checking receipts. "Weighing at the receiving station is as important as weighing at the shipping room," he says. These opinions were confirmed by other official sealers all along the line.

With regard to internal and processing scales, the sealers said gen-



## TIME AND MONEY SAVE BOTH WITH HOT CARCASS LABELS

- Slap on Easy
- Easy to See
- Stick Tight
- Won't tear shrouds
- Easy Marking
- Peel off Clean

Stock labels available for immediate shipment . . .  
also a complete line of pressure sensitive labels.

THE **National Tag** COMPANY  
344 S. PATTERSON BLVD. • DAYTON 1, OHIO

Please send me a free sample supply of  
Hot Carcass Labels and Head 'n Foot Tags.



Name \_\_\_\_\_ Title \_\_\_\_\_

Firm \_\_\_\_\_

Address \_\_\_\_\_

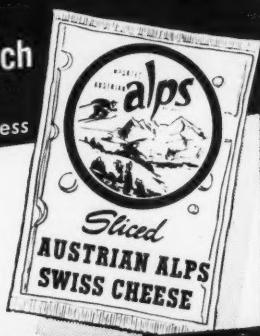
City, State \_\_\_\_\_

**NEW! IMPORTED  
6 OZ. SLICED**

**and  
10 lb. Sandwich  
Cuts**  
Cryovac—Rindless

**also 6 and 12  
Portion Gruyere  
Plain and Assorted**

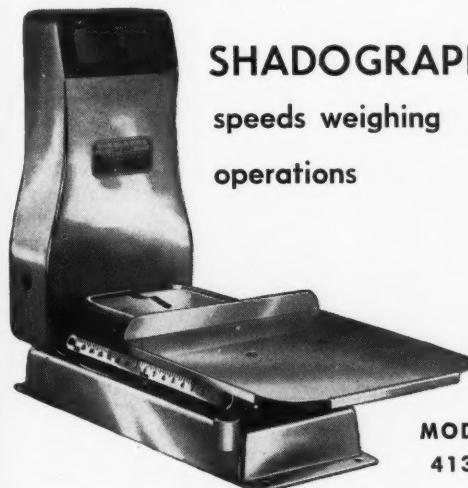
**5 lb. Loaf Gruyere  
Colored and White**



**SOME DISTRIBUTORSHIPS AVAILABLE  
AUSTRIAN ALPS IMPORTERS (Att: George Stutz)  
165 Chambers St., New York 7, N.Y. DI 9-4300**

# Exact Weight® Packaging Scales

These precision scales are especially designed for low maintenance and long service life in the weighing of meat products. A special protective finish, Alomel®, combined with stainless steel parts, offers maximum resistance to corrosive elements. Write for details on these and other models made by Exact Weight, leading manufacturer of job-engineered scales for 45 years.



**SHADOGRAPH®**  
speeds weighing  
operations

MODEL  
4133

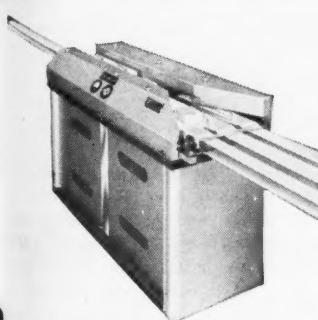
Up to 50% greater speed in production weighing operations is possible with this Shadograph model compared to mechanical indicator type scales. The Shadograph not only comes to rest more quickly, its sharp, shadow-edge indication provides fast, unmistakable readings from any angle. Parallax is eliminated. Model 4133, above, has capacity of two pounds with 1/40 ounce visible indication . . . two ounces of weight move indicator four inches. Request Form 3294.



MODEL 253

Fast, easy-to-read  
packinghouse scale

Sliced bacon, luncheon meats and similar products flow faster across this Exact Weight high-speed packinghouse scale. Low, compact end tower design, plus easy-to-read indication, contribute to greater efficiency and accuracy of weights. Requires no leveling for ordinary out-of-level position. Capacity one pound. Request Form 3301.



**SELECTROL®**  
Automatic Checkweighers

Products are weighed, classified and sorted into separate weight groups—without interrupting production flow.



MODEL 273. Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Request Form 3304.



MODEL 213. High speed scale for packaging or checkweighing. Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Capacity 3 pounds. Request Form 3326.

## THE EXACT WEIGHT SCALE CO.

915 W. FIFTH AVE., COLUMBUS 8, OHIO

In Canada: 5 Six Points Road, Toronto 18, Ont.

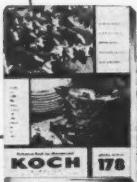
Sales and Service Coast to Coast



# LOOK TO... KOCH



Equipment and supplies for the meat and food industries.



**FREE!**  
**KOCH Catalog 178**  
Send for it!



## WHATEVER YOUR LOW-TEMPERATURE INSULATION NEEDS UNITED CAN SERVE YOU

From engineering design to final installation in CORKBOARD or EXPANDED POLYSTYRENE

United's patented process BB Corkboard is the long established, job tested insulation material. Block baked of 100% cork with no fillers or binders, it has a low K factor, is fire retardant, insect and vermin resistant.

Equally effective is Uni-Crest expanded polystyrene, United's newest development in insulation materials. This modern, lightweight, snowy white material, composed of minute, individually closed cells, has a low K factor, low moisture absorption, and retains its insulating value indefinitely. It is strong, flexible, easy to handle and inexpensive.

Experienced engineers, at United's branch offices coast-to-coast, offer complete consulting and design ser-

vice on both cork and Uni-Crest installations. Each installation is specifically planned to meet requirements of the job. Skilled crews, working out of these same offices, carry out the entire job of erecting insulation under direct supervision of engineers responsible for the design. In this way you are assured of undivided responsibility for performance of the entire installation.

Both Cork and Uni-Crest are available in a wide variety of sizes in board and pipe covering form. In addition, United provides cork lagging and discs for tank and filter application, as well as a self-extinguishing board and pipe covering of Uni-Crest. Write for more complete information.



UNITED CORK COMPANIES

Since 1907



5 Central Avenue, Kearny, New Jersey

Branch offices or approved distributors in all key cities

erally that they inspect such scales only on request, since they are not used for buying and selling. The consensus of the group was that such scales are not in the satisfactory condition that company management should expect. Rollin Meek of Indiana says that state's experience with these scales indicates they are "not as frequently serviced and as well maintained as commercial scales." George Johnson of Kentucky says: "We have had experience in testing internal or processing scales, and we have found they are not as well cared for as receiving or selling scales."

### MORE ATTENTION NEEDED:

The sealers are unbiased government officials and are our most experienced persons on scale testing. They find it difficult to understand why management will countenance incorrect scale weighing, taking the view that "if it's worth weighing at all, it's worth weighing right." The data on scale tests show from 12 per cent to 20 per cent of the scales tested are inaccurate by the standard error tolerances permitted, even in the states that inspect them once a year, indicating more frequent private tests should be made.

Scales are built to perform with a high degree of accuracy, with reasonable attention. If you are not getting correct weighing, it is not because it can't be had. With the great importance of correct weighing to the quality of your products, as well as to your profitable operations, it is not reasonable that you should allow the use of unreliable scales in any operation.

There is nothing of more practical, dollars-and-cents importance to the meat processor than scale accuracy. Small mistakes, perhaps only a fraction of an ounce per package, when multiplied by the hundreds of thousands via the astonishing product flow going over today's prepackaging scales, can amount to a fortune in a hurry. Any processor can quickly determine the cost to him of  $\frac{1}{4}$  oz. or  $\frac{1}{2}$  oz. per pound or package at the average value of his processed product. If scales are "slow," they may be giving away a large percentage of the processor's narrow margin of profit. If they are "fast," they can lead to trouble with weights and measures inspectors and jeopardize precious, hard-won good will.

The answer, most weights and measures officials and other experts in the field seem to agree, is modern, accurate, well-maintained scales operated with care by trained personnel who realize the great importance of the work they are doing.



## **Get the special package that sells your meat best ...get together with a Du Pont Authorized Converter**

Every meat processor has individual packaging problems. No one film can solve them all. One man can, however: the Du Pont Authorized Converter. He has "Mylar"® and six Du Pont cellophanes, which can be coated or laminated to fit your specific needs. Be sure to get his expert packaging advice—to give your meat the right kind of protection, the

right kind of sales appeal. For names of Authorized Converters, write: E. I. du Pont de Nemours & Co. (Inc.), Film Department M-2, Wilmington 98, Delaware.

\*"Mylar" is Du Pont's registered trademark for its brand of polyester film.



Better Things for Better Living  
...through Chemistry

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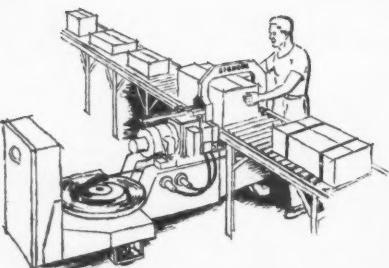
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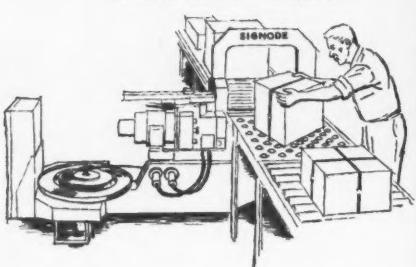
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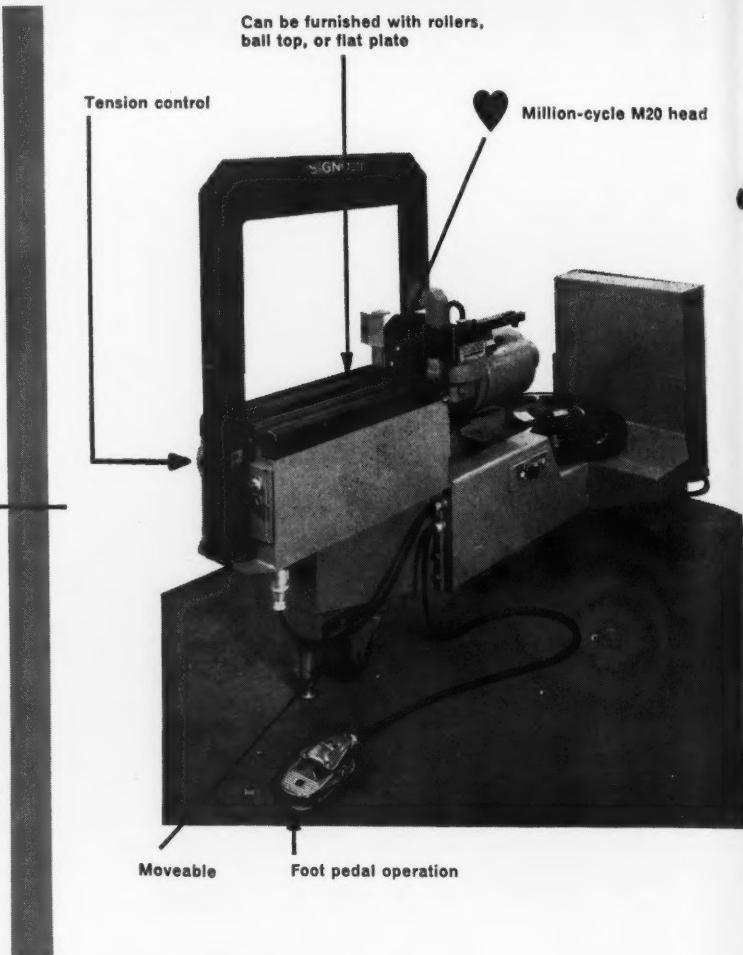
CH 18, 1961



Straps mixed and varied sizes and shapes of containers.



Ball top facilitates turning package for cross strapping.



## SIGNODE M20-E

**Heart of this fast new power strapping machine is its million-cycle head**

Here is a power strapping machine with speed enough to satisfy any production requirement plus the dependability to keep production rolling steadily in spite of high humidity and low temperatures.

Heart of this machine is the superlatively engineered M20 head, which has proved its ability over the past several years to operate continuously without attention through a million cycles or more in the hardwood flooring, paper, textiles, steel and other industries.

Strap take-up of this M20-E is unlimited; it straps mixed package sizes without adjustment. When tension adjustment is required, the turn of a dial does it. And the machine itself is mounted on wheels so that it is readily moveable to facilitate floor cleaning.

Write for more facts about the M20-E, or ask the Signode man near you.



*First in steel strapping*

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**STEEL STRAPPING CO.**

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THE NATIONAL PROVISIONER, MARCH 18, 1961

# ALL MEAT... output, exports, imports, stocks

## Meat Production Down; Hog Kill Above 1960

Production of meat under federal inspection slumped off in the week ended March 11 to 408,000,000 lbs. from 438,000,000 lbs. in the previous week, but held a slim edge over last year's production of 399,000,000 lbs. in the same March period. Slaughter of all meat animals was down for the week, but hog kill for the second week maintained its edge over butchering for the corresponding week of last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK		TOTAL MEAT PROD.	
	Number Production M's	Mil. lbs.	(Excl. lard)	Number Production M's	Mil. lbs.	
March 11, 1961	340	207.4	1,315	179.2		
March 4, 1961	370	224.6	1,380	189.8		
March 12, 1960	338	204.6	1,302	172.0		

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number Production M's	Mil. lbs.	Number Production M's	Mil. lbs.	
March 11, 1961	83	8.7	255	13.0	408
March 4, 1961	87	9.3	270	13.8	438
March 12, 1960	100	10.7	236	12.0	399

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)							
	CATTLE		HOGS		LARD PROD.			
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.	Pct.	
March 11, 1961	1,060	610	235	136	—	40.7	95	
March 4, 1961	1,055	607	237	138	—	43.8	77	
March 12, 1960	1,055	605	239	132	—	41.4	67	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
March 11, 1961	185	105	105	51	—
March 4, 1961	190	107	105	51	—
March 12, 1960	184	106	105	51	13.9

## February Cold Storage Meat Increase Rather Heavy; Month's Greatest Accumulation Is Fresh Pork

MOVEMENT of meats into cold storage was stepped up considerably in February as aggregate volume of all kinds in storage at the close of the month totaled 479,327,000 lbs. for an increase of about 32,000,000 lbs. since the end of January. The January accumulation last

year amounted to about 19,000,000 lbs. The closing February level of meat inventories, however, was sharply below last year's closing February volume of 616,804,000 lbs. and the five-year February average of 610,806,000 lbs.

February 28 beef stocks at 149,-

U.S. COLD STORAGE MEAT STOCKS, FEBRUARY 28, 1961				
	Feb. 28	Jan. 31	Feb. 28	Feb. av.
	1961	1961	1960	1956-60
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef:				
Frozen	140,746	148,291	173,393	163,438
In cure and cured	8,406	9,091	12,218	11,621
Total beef	149,152	157,382	185,611	175,059
Pork in freezer:				
Picnics	8,451	6,579	9,507	—
Hams	55,673	42,020	66,064	—
Bellies	59,643	43,187	108,393	—
Loins	6,851	6,729	—	—
Jowlis	7,703	6,771	—	—
Butts	3,776	3,284	—	—
Spareribs	9,296	7,868	—	—
Trimmings	13,814	10,363	—	—
Other pork*	37,365	36,940	110,500	—
Total pork in freezer	202,572	163,741	294,464	281,680
Pork in cure and cured:				
D.S. Bellies*	6,097	7,305	11,416	—
Other D.S. pork*	4,836	5,168	6,463	—
All other pork*	26,409	24,798	30,231	—
Total cure pork	37,342	37,271	48,110	65,810
Total all pork	239,914	201,012	342,574	347,490
Veal in freezer	12,906	13,234	8,229	12,850
Lamb and mutton in freezer	12,026	12,353	12,203	9,337
Canned meats in cooler:				
Hams*	39,777	36,673	—	—
Other	25,552	26,357	68,187	66,070
Total, all meats	479,327	447,011	616,804	610,806
On February 28, 1961, the government held in cold storage out of processors' hands 2,294,000 lbs. of beef and 1,862,000 lbs. of pork. *Not reported separately prior to 1957. <sup>†</sup> Not reported separately prior to December, 1960.				

152,000 lbs. were down by about 8,000,000 lbs. from the closing January level, about 17,000,000 lbs. smaller than a year earlier and about 26,000,000 lbs. below average.

Pork holdings, led by a heavy accumulation of fresh meat, totaled 239,914,000 lbs. at the close of February compared with 201,012,000 lbs. on January 31, and were 103,000,000 lbs. smaller than a year earlier and 107,000,000 lbs. below average.

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 149,700,000 lbs. on March 4. This volume was 28 per cent below the 207,100,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 41,200,000 lbs., or 31 per cent below the 59,600,000 lbs. in stock about a year earlier.

The accompanying table shows stocks in million pounds and how they compared percentage-wise with holdings two weeks previously and a year earlier.

Frozen Pork:	Stocks	Pct.	Pct.
	1961	1961	1960
Mar. 4	Feb. 18	Mar. 5	
Picnics	4.4	128	95
Hams	42.3	102	75
Bellies	71.0	162	57
Loins	3.3	94	77
Jowlis	2.4	104	70
Butts	2.6	124	60
Spareribs	4.8	109	64
Trimmings	10.3	141	75
Livers	3.4	94	67
Other Pork	15.5	105	100
Total frozen pork	119.1	111	69
Pork cured, in cure:			
D.S. bellies	6.3	95	61
Fat backs	3.9	97	103
Hams, S.P.-D.C.	10.4	125	100
Picnics, S.P.-D.C.	1.0	91	83
Bellies, S.P.-D.C.	6.7	109	89
Other cured, in cure	2.3	88	92
Total cured,			
In cure	30.6	105	86
Total pork prod.	149.7	110	72
Lard and RPF	41.2	98	69

## USDA Buys More Lard Last Week; Total, 35,187,000 Lbs.

The U.S. Department of Agriculture late last week bought an additional 7,368,000 lbs. lard for distribution to needy families and for schools participating in the national school lunch program. Prices paid for product packed in 1-lb. and 2-lb. cartons ranged from 15.65¢ to 15.99¢ per lb. Prices on lard packed in 3-lb. tins ranged from 17.64¢ to 17.98¢ per lb.

The USDA accepted 4,128,000 lbs. of carton lard from six of 12 bidders which had offered a total of 9,120,000 lbs. and 3,240,000 lbs. of tinned lard from all of the six bidders who offered 5,715,000 lbs. These purchases brought to 35,187,000 lbs. the aggregate amount of lard bought by the agency at a cost of \$5,766,000 since the purchase program began.

# PROCESSED MEATS . . . SUPPLIES

## January Meat Output Down From 1960 Volume

Meat poured out of commercial slaughter plants by an aggregate of 2,333,000,000 lbs. in January. This volume, although up from production in December, was about 3 per cent below January, 1960 production of 2,394,000,000 lbs. Farm slaughter was not included in above totals. Of January, 1961 production, 1,234,000,000 lbs. were beef, up from 1,192,000,000 lbs. in 1960; 81,000,000 lbs. veal, up from 78,000,000 lbs. in 1960; 946,000,000 lbs. pork, down from 1,056,000,000 lbs. in 1960, and 72,000,000 lbs. were lamb and mutton, up from 68,000,000 lbs. in 1960. January lard production, reflecting the smaller hog kill, totaled 206,000,000 lbs. compared with 239,000,000 lbs. in the same month last year. Slaughter of livestock in January, 1961 differed from kill last year much by the same margin as did meat yield from the four classes of animals. Slaughter of cattle, calves and sheep was up, while that of hogs was down by about 14 per cent. Estimated commercial meat, lard production and slaughter by classes appear below as follows:

**COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1961-60**

	Beef		Veal		Pork		L & M		Totals		Lard	
	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	1,234	1,192	81	78	946	1,056	72	68	2,333	2,394	206	239
Feb.	1,086	—	—	72	940	60	60	2,158	—	—	203	—
Mar.	1,197	—	83	980	61	61	2,322	—	223	—	—	—
Apr.	1,064	—	75	909	59	59	2,107	—	202	—	—	—
May	1,199	—	76	904	61	61	2,240	—	203	—	—	—
June	1,244	—	85	852	60	60	2,241	—	198	—	—	—
July	1,163	—	85	723	57	57	2,028	—	166	—	—	—
Aug.	1,304	—	99	849	65	65	2,317	—	192	—	—	—
Sept.	1,296	—	102	845	68	68	2,310	—	186	—	—	—
Oct.	1,259	—	98	884	70	70	2,311	—	192	—	—	—
Nov.	1,188	—	91	956	63	63	2,298	—	204	—	—	—
Dec.	1,146	—	79	957	61	61	2,243	—	208	—	—	—

**COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '000's, 1961-60**

	Cattle			Calves			Hogs			Sheep & Lambs		
	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	2,115.7	2,031.0	666.4	647.2	6,792.6	7,779.7	1,453.5	1,376.2	1961	1960	—	—
Feb.	1,858.4	—	—	610.6	—	7,008.5	—	1,195.4	—	—	—	—
Mar.	2,063.7	—	—	742.9	—	7,340.2	—	1,217.5	—	—	—	—
Apr.	1,855.0	—	—	599.4	—	6,588.1	—	1,202.9	—	—	—	—
May	2,085.7	—	—	578.7	—	6,506.1	—	1,263.0	—	—	—	—
June	2,196.7	—	—	624.9	—	6,097.4	—	1,311.1	—	—	—	—
July	2,064.7	—	—	605.0	—	5,173.1	—	1,220.8	—	—	—	—
Aug.	2,328.5	—	—	736.3	—	6,207.6	—	1,413.8	—	—	—	—
Sept.	2,307.3	—	—	813.0	—	6,217.9	—	1,506.7	—	—	—	—
Oct.	2,238.9	—	—	802.0	—	6,452.3	—	1,525.4	—	—	—	—
Nov.	2,108.2	—	—	775.3	—	6,793.3	—	1,338.6	—	—	—	—
Dec.	2,010.1	—	—	688.3	—	6,790.5	—	1,265.1	—	—	—	—

## DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)			
in 1-lb. roll . . . . .	34	@ 42	
Pork saus., sheep casin . . . . .	52½	@ 65	
Franks, sheep casing, in 1-lb. package . . . . .	64	@ 65	
Franks, skinless, 1-lb. . . . .	49	@ 49½	
Bologna, ring, bulk . . . . .	51½	@ 56	
Bologna, a.c., bulk . . . . .	41	@ 43	
Smoked liver, n.e., bulk . . . . .	54	@ 59	
Smoked liver, a.c., bulk . . . . .	39	@ 47	
Polish sausage, self-service pack . . . . .	62	@ 73	
New Eng. lunch spec. . . . .	63½	@ 69	
Olive loaf, bulk . . . . .	47½	@ 53	
Blood and tongue, n.c. . . . .	49½	@ 65	
Blood, tongue, a.c. . . . .	47½	@ 63	
Pepper loaf, bulk . . . . .	51½	@ 67	
Pickle & pimento loaf . . . . .	45½	@ 53	
Bologna, a.c., sliced (del'd) . . . . .	6	7-oz. pack, doz. . . . .	2.77 @ 3.60
New Eng. lunch spec. . . . .	6	7-oz. doz. . . . .	4.17 @ 4.92
Olive loaf, sliced . . . . .	3.12 @ 3.84		
P.L. sliced, 6-oz. doz. . . . .	2.97 @ 3.85		
P&P loaf, sliced, 6-oz., dozen . . . . .	2.97 @ 3.60		

## DRY SAUSAGE

Cervelat, hog bungs . . . . .	1.08 @ 1.10		
Thuringer . . . . .	60 @ 62		
Farmer . . . . .	71 @ 73		
Holsteiner . . . . .	76 @ 78		
Salami, B.C. . . . .	97 @ 99		
Salami, Genos style . . . . .	1.11 @ 1.13		
Salami, cooked . . . . .	51 @ 53		
Pepperoni . . . . .	86 @ 88		
Sicilian . . . . .	1.00 @ 1.02		
Goteborg . . . . .	88 @ 90		
Mortadella . . . . .	71 @ 73		

## CHGO. WHOLESALE SMOKED MEATS

Wednesday, March 15, 1961

Hams, to-be-cooked, 14/16, wrapped . . . . .	(av.)
Hams, fully cooked, 14/16, wrapped . . . . .	48
Hams, to-be-cooked, 16/18, wrapped . . . . .	48
Hams, fully cooked, 16/18, wrapped . . . . .	49
Bacon, fancy, de-rind, \$10 lbs., wrapped . . . . .	45
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped . . . . .	42
Bacon, No. 1, sliced 1-lb. heat seal, self-service, pkg. 54	54
Allspice, prime . . . . .	86
refined . . . . .	99
Chili pepper . . . . .	58
Cloves, Zanzibar . . . . .	58
Ginger, Jamaica . . . . .	45
Mace, fancy Banda 3.50	50
East Indies . . . . .	2.75
No. 1 . . . . .	38
West Indies nutmeg . . . . .	1.68
Paprika, American, No. 1 . . . . .	55
Paprika, Spanish, No. 1 . . . . .	80
Cayenne pepper . . . . .	63
Pepper:	
Red, No. 1 . . . . .	59
Black . . . . .	64
White . . . . .	85

## SAUSAGE CASINGS

(Lcl. prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm. . . . .	1.35 @ 1.55
Clear, 35/38 mm. . . . .	1.35 @ 1.55
Clear, 35/40 mm. . . . .	1.20 @ 1.45
Clear, 38/40 mm. . . . .	1.40 @ 1.65
Not clear, 40 mm./up . . . . .	95 @ 1.00
Not clear, 40 mm./dn. . . . .	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up . . . . .	15 @ 18
No. 1, 28 in./up . . . . .	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up . . . . .	3.75 @ 3.85
Spec. wide, 2½-2½ in. . . . .	2.75 @ 3.00
Spec. med. 1½-2½ in. . . . .	1.85 @ 2.10
Narrow, 1½-in./dn. . . . .	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up . . . . .	42 @ 46
Clear, 4½-5 in. . . . .	34 @ 38
Clear, 4½-5 in. . . . .	21 @ 23
Clear, 3½-4 in. . . . .	15 @ 17
Beef bladders, salted: (Each)	
7½ inch/up, inflated . . . . .	22
6½-7½ inch, inflated . . . . .	14
5½-6½ inch, inflated . . . . .	14
Pork casings: (Per Hank)	
29/32 mm. . . . .	5.75 @ 6.10
32/35 mm. . . . .	5.75 @ 6.10
35/38 mm. . . . .	5.20 @ 5.40
38/42 mm. . . . .	4.35 @ 4.50
	3.30 @ 3.50
Hog bungs: (Each)	
Sow, 34 inch cut . . . . .	64 @ 66
Export, 34 in. cut . . . . .	59 @ 61
Large prime, 34 in. . . . .	48 @ 50
Med. prime, 34 in. . . . .	36 @ 38
Small prime, 34 in. . . . .	17 @ 19
Middles, cap off . . . . .	72 @ 74
Skip bungs . . . . .	11 @ 12

## SEEDS AND HERBS

(Lb., lb.)	Whole Ground
Caraway seed . . . . .	30
Cominos seed . . . . .	37
Mustard seed	
fancy . . . . .	20
yellow Amer. . . . .	20
Oregano . . . . .	37
Coriander . . . . .	46
Morocco, No. 1 . . . . .	31
Marjoram, French . . . . .	54
Sage, Dalmatian, No. 1 . . . . .	59

THE NATIONAL PROVISIONER, MARCH 18, 1961

## U. S. MEAT EXPORTS

A U. S. Department of Agriculture report on exports of meat products for December showed outshipments of meat continuing well above last year, but exports of inedible tallow lagged, while shipments of lard rose after lagging a few months.

U. S. exports of meat and meat products, December, 1960-59, were:

Commodity	Dec. 1960	Dec. 1959
	Pounds	Pounds
<b>EXPORTS (Domestic)</b>		
Beef and veal—		
Fresh or frozen (except canned) . . . . .	1,225,132	1,239,439
Pickled or cured (except canned) . . . . .	1,252,475	1,096,522
Pork—		
Fresh or frozen (except canned) . . . . .	3,541,506	1,436,881
Pork, pickled, salted or otherwise cured . . . . .	1,307,802	716,131
Sausage, bologna and frankfurters (except canned) . . . . .	237,736	175,962
Meat and meat products (except canned) . . . . .	289,486	108,890
Beef and pork livers, fresh or frozen . . . . .	5,545,028	4,483,838
Beef tongues, fresh or frozen . . . . .	2,700,361	1,476,584
Variety meats, (except canned) . . . . .	3,615,018	2,246,212
Meat specialties, frozen . . . . .	466,598	621,200
Canned meats—		
Beef and veal . . . . .	142,686	223,922
Sausage, bologna and frankfurters . . . . .	74,077	77,352
Hams and shoulders . . . . .	92,499	66,536
Pork, canned . . . . .	214,067	225,926
Meat and meat products . . . . .	83,876	354,457
Lamb and mutton (except canned) . . . . .	87,994	44,754
Lard (includes rendered pork fat) . . . . .	49,380,816	36,584,580
Shortenings, animal fat (excl. lard) . . . . .	72,752	73,905
Tallow, edible . . . . .	350,494	1,942,784
Tallow, inedible . . . . .	136,646,395	144,205,315
Inedible animal oils . . . . .	398,889	1,314,071
Inedible animal greases . . . . .	16,412,881	14,512,407

# FRESH MEATS... Chicago and outside

## CHICAGO

March 14, 1961

### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	41 1/2
Choice, 600/700	41
Choice, 700/800	39 1/2
Good, 500/600	37 1/2
Good, 600/700	37
Bull	36
Commercial cow	31 1/2 @ 32
Canner-cutter cow	33

### PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (del)	75 @ 92
Sq. chux, 70/90	38 @ 38 1/2
Armchux, 80/110	35 1/2 @ 36
Ribs, 25/35 (del)	56 @ 59
Briskets, (del)	32 @ 32 1/2
Navels, No. 1	15 @ 15 1/2
Flanks, rough No. 1	14 1/2
Choice:	
Hindqtrs., 5/700	50n
Foreqtrs., 5/800	34
Rounds, 70/90 lbs.	49 1/2a
Tr. loins, 50/70 (del)	63 @ 72
Sq. chux	70/90 @ 38 1/2
Armchux, 80/110	35 1/2 @ 36
Ribs, 25/30 (del)	53 @ 56
Ribs, 30/35 (del)	51 @ 53
Briskets, (del)	32 @ 32 1/2
Navels, No. 1	15 @ 15 1/2
Flanks, rough No. 1	14 1/2
Good (all wts.):	
Rounds	47 @ 49
Sq. chux	37 @ 38
Briskets	30 @ 32
Ribs	49 @ 52
Loins, trim'd.	59 @ 62

### COW, BULL TENDERLOINS

CAC grade, fresh	(Job lots, lb.)
Cow, 3 lbs./down	62 @ 64
Cow, 3/4 lbs.	65 @ 70
Cow, 4/5 lbs.	74 @ 78
Cow, 5 lbs./up	88 @ 92
Bull, 5 lbs./up	88 @ 92

### CARCASS LAMB

(del., lb.)
Prime, 35/45 lbs.
Prime, 45/55 lbs.
Prime, 55/65 lbs.
Choice, 35/45 lbs.
Choice, 45/55 lbs.
Choice, 55/65 lbs.
Good, all wts.

### PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	March 14	March 14	March 14
Choice, 5-600 lbs.	\$41.50 @ 43.00	\$43.00 @ 44.00	\$41.50 @ 43.50
Choice, 6-700 lbs.	40.50 @ 42.00	41.00 @ 43.00	41.00 @ 43.00
Good, 5-600 lbs.	40.00 @ 41.50	40.00 @ 42.00	41.00 @ 42.50
Good, 6-700 lbs.	38.50 @ 40.00	38.50 @ 40.00	40.00 @ 42.00
Stand., 3-600 lbs.	38.00 @ 40.00	38.00 @ 40.00	37.50 @ 39.00
COW:			
Commercial, all wts.	32.00 @ 35.00	32.00 @ 35.00	35.00 @ 36.00
Utility, all wts.	32.50 @ 34.50	31.00 @ 33.00	34.00 @ 35.00
Canner-cutter	31.00 @ 32.50	30.00 @ 32.00	32.00 @ 34.00
Bull, util. & com'l.	36.00 @ 39.00	39.00 @ 41.00	39.00 @ 41.00
FRESH CALF:			
Choice, 200 lbs./down	48.00 @ 50.00	None quoted	44.00 @ 46.00
Good, 200 lbs./down	44.00 @ 49.00	44.00 @ 45.00	42.00 @ 45.00
LAMB (Carcass):			
Prime, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	35.50 @ 39.00
Prime, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Choice, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	35.50 @ 39.00
Choice, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Good, all wts.	37.00 @ 39.00	34.00 @ 38.00	35.00 @ 38.00
FRESH PORK: (Carcass) (Packer style)			
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	32.00 @ 33.50
LOINS:			
8-12 lbs.	46.00 @ 48.00	48.00 @ 52.00	47.00 @ 52.00
12-16 lbs.	45.00 @ 47.00	44.00 @ 48.00	47.00 @ 52.00
PICNICS:			
(Smoked)			
4-8 lbs.	32.00 @ 38.00	32.00 @ 34.00	33.00 @ 38.00
HAMS:			
12-16 lbs.	46.00 @ 52.00	47.00 @ 53.00	49.00 @ 54.00
16-20 lbs.	43.00 @ 50.00	43.00 @ 48.00	47.00 @ 52.00

### BEEF PRODUCTS

(lb.)
Tongues, No. 1, 100's ..
Tongues, No. 2, 100's ..
Hearts, regular, 100's ..
Livers, regular, 100's ..
Livers, selected, 35-50's ..
Livers, scalped, 100's ..
Tripe, cooked, 100's ..
Tripe, unscalded, 100's ..
Lips, scalded, 100's ..
Melts ..
Lungs, 100's ..
Udders, 100's ..

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow meat,	(lb.)
barrels .....	44 1/2
Bull meat, boneless,	
barrels .....	47 @ 48
Beef trimmings,	
75/85%, barrels .....	34 1/2 @ 35
85/90%, barrels .....	39
Boneless chuck,	
barrels .....	44 1/2
Beef cheek meat,	
trimmed, barrels .....	33 1/2
Beef head meat, bbls.	29
Veal trimmings,	
boneless, barrels .....	42

### VEAL SKIN-OFF

(Carcass prices, lcl., lb.)

Prime, 90/120	61 @ 63
Prime, 120/150	60 @ 63
Choice, 90/120	56 @ 59
Choice, 120/150	55 @ 59
Good, 90/150	49 @ 53
Commercial, 90/190	44 @ 46
Utility, 90/190	35 @ 37
Cull, 60/120	29 @ 31

### BEEF HAM SETS

Insides, 12/lb., up, lb.	54 @ 55
Outsides, 8/lb., up, lb.	53 @ 53 1/2
Knuckles, 7 1/2/lb., up, lb.	53 @ 54
n-nominal, b-bid, a-asked	

## NEW YORK

March 15, 1961

### CARCASS BEEF AND CUTS

#### (lcl., lb.)

Prime steer:	(lcl., lb.)
Hinds, 6/700	51 @ 58
Hinds, 7/800	51 @ 57
Rounds, cut across,	
flank, off	51 @ 56
Rds., dia. bone, f.o.	51 1/2 @ 57
Short loins, untrin.	72 @ 90
Short loins, trim.	100 @ 139
Flanks	15 @ 19
Ribs	54 @ 63
Arm chucks	37 1/2 @ 42
Briskets	36 @ 42
Plates	15 1/2 @ 22

### CHOICE STEER

#### (lcl., lb.)

Carcass	(lcl., lb.)
Carcass, 6/700	43 1/2 @ 45
Carcass, 7/800	42 @ 43 1/2
Hinds, 6/700	50 1/2 @ 56
Hinds, 7/800	48 1/2 @ 55
Rounds, cut across,	
flank off	50 @ 56
Rds., dia. bone, f.o.	50 1/2 @ 56
Short loins, untrin.	55 @ 66
Short loins, trim.	75 @ 99
Flanks	15 @ 19
Ribs	49 @ 56
Arm chucks	37 @ 41
Briskets	35 @ 41
Plates	15 @ 21

### GOOD STEER:

#### (lcl., lb.)

Carcass	(lcl., lb.)
Carcass, 5/700	44 1/2 @ 45
Carcass, 7/900	42 @ 44 1/2
Rounds, flank off	50 @ 52
Loins, full, untr.	51 @ 57
Loins, full, trim.	60 @ 65
Ribs, 7-bone	56 @ 62
Armchux, 5-bone	39 @ 41
Briskets, 5-bone	32 @ 36

### GOAT STEER:

#### (lcl., lb.)

Carcass	(lcl., lb.)
Carcass, 5/700	43 1/2 @ 44 1/2
Carcass, 7/900	42 @ 44 1/2
Rounds, flank off	50 @ 52
Loins, full, untr.	48 @ 51
Loins, full, trim.	56 @ 60
Ribs, 7-bone	45 @ 49
Armchux, 5-bone	38 @ 40
Briskets, 5-bone	32 @ 36

### GOAT STEER:

#### (lcl., lb.)

Carcass	(lcl., lb.)
Comm'l., 350/700	33 @ 35
Utility, 350/700	33 @ 34 1/2
Can-cut, 350/700	32 1/2 @ 34

### VEAL CARC:

#### (choice)

choice	Good
60/90 lbs.	n.a.
90/120 lbs.	53 @ 56
120/150 lbs.	53 @ 56
120/150 lbs.	47 @ 50

### LAMB CARC:

#### (Ch. & Pr. Good)

Ch. & Pr. Good
35/45 lbs.
45/55 lbs.
55/65 lbs.
55/65 lbs.

### CHGO. PORK SAUSAGE MATERIALS—FRESH

#### (Pork trimmings: (Job lots))

Pork trimmings:	(Job lots)
40% lean, barrels	16 1/2
50% lean, barrels	19
80% lean, barrels	37 1/2
95% lean, barrels	49 1/2
Pork head meat	30
Pork cheek meat	37
Pork trimmings:	
untrin.	

## NEW YORK

March 15, 1961

### CARCASE BEEF

#### (lcl., lb.)

Veal breads, 6/12-oz.	107
12-oz./up	135
Beef livers, selected	36
Beef kidneys	35
Oxtails, 3/4-lb., frozen	21

### VEAL SKIN-OFF

#### (Carcass prices, lcl., lb.)

(Carcass, lcl., lb.)
Prime, 90/120
Prime, 120/150
Choice, 90/120
Choice, 120/150
Hinds, 6/700
Hinds, 7/800
Rounds, cut across,
flank off
Rds., dia

# PORK AND LARD . . . Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service  
CASH PRICES

(Carlot basis, Chicago price zone, March 15, 1961)

F.F.A. or fresh	Frozen	F.F.A. or fresh	BELLIES	Frozen
45a	10/12	.44	29½n	6.8
40@40½	12/14	.40	29½a	8.10
37@37½	14/16	.37	29½	10/12
37	16/18	.37	29½	12/14
36	18/20	.36	27½	.29
36	20/22	.36	26	14/16
36n	22/24	.36n	24½n	16/18
36n	24/26	.36n	24½n	.26
36n	25/30	.36n	24½n	18/20
33½	25/up, 2s in	.33½		24½a

F.F.A. or fresh	Frozen	G.A., froz., fresh	D.S. clear
28	4/6	.28	20/25
27@27½	6/8	.27	25/30
26½	8/10	.26½	30/35
26½	10/12	.26½	35/40
26½n	8/up 2s in	.26½	40/50
28	fresh 8/up 2s in	n.q.	

FRESH PORK CUTS	Car Lot	10n	6 8	11½n
Job Lot		11n	8/10	11½
43@43½	Loins, 12/dn	.42	10/12	12n
41½	Loins, 12/16	.41	11½n	12½
38½	Loins, 16/20	.38½	12n	13n
36½	Loins, 20/up	.36½	12½n	13½
36½@37	Butts, 4/8	.35½	18/20	13½
34	Butts, 8/12	.33n	13n	14n
34	Butts, 8/up	.33n		
37@37½	Ribs, 3/dn	.36½		
30	Ribs, 3/5	.28½		
23	Ribs, 5/up	.21½		
a-asked, b-bid, n-nominal				

### LARD FUTURES PRICES

(Drum contract basis)

Add ½¢ to all prices ending in 2 or 7.

FRIDAY, MARCH 10, 1961

Open	High	Low	Close
Mar. 13.45	13.45	13.40	13.40a
May 12.42	12.75	12.42	12.75
July 12.32	12.50	12.25	12.45
Sept. 12.25	12.25	12.25	12.25

Sales: 2,840,000 lbs.

Open interest at close, Thurs., Mar. 9; Mar. 71; May, 168; July, 190, and Sept., 35 lots.

MONDAY, MARCH 13, 1961

Mar.	13.25	13.35	13.20	13.25
May 12.75	12.75	12.45	12.45	
July 12.50	12.50	12.15	12.15	
Sept. 12.00	12.00	12.00	12.00	

Sales: 2,360,000 lbs.

Open interest at close, Fri., Mar. 10; Mar., 69; May, 163; July, 192, and Sept., 37 lots.

TUESDAY, MARCH 14, 1961

Mar.	13.25	13.35	13.20	13.25
May 12.37	12.80	12.35	12.65	
July 12.30	12.42	12.20	12.42	
Sept. 11.90	12.07	11.90	12.07b	

Sales: 1,960,000 lbs.

Open interest at close, Mon., Mar. 13; Mar., 69; May, 168; July, 198, and Sept., 36 lots.

WEDNESDAY, MARCH 15, 1961

Mar.	13.25	13.25	13.20	13.20
May 12.60	12.60	12.45	12.47a	
July 12.37	12.45	12.20	12.20	
Sept. 12.15	12.20	11.85	11.85	

Sales: 1,920,000 lbs.

Open interest at close, Tues., Mar. 14; Mar., 58; May, 170; July, 196, and Sept., 36 lots.

THURSDAY, MARCH 16, 1961

Mar.	13.25	13.25	13.20	13.20
May 12.45	12.65	12.37	12.40	
July 12.15	12.32	12.10	12.10	
Sept. 12.15	12.20	11.85	11.85	

Sales: 2,400,000 lbs.

Open interest at close, Wed., Mar. 15; Mar., 44; May, 167; July, 194, and Sept., 36 lots.

### CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

Mar. 10,	Mar. 11,
1961	1960
P.S. lard (a)	4,000,000
P.S. lard (b)	80,000
D.R. lard (a)	2,522,898
D.R. lard (b)	1,707,285
<b>TOTAL LARD</b>	<b>6,602,898</b>
8,948,299	

(a) Made since Oct. 1, 1960.

(b) Made previous to Oct. 1, 1960.

### PET FOOD

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 5,396,-742 lbs. in the week ended February 25.

### SLICED BACON

Sliced bacon production for the week ended February 25, amounted to 17,-092,699 lbs., according to the U. S. Department of Agriculture.

### MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

B. & G.	Corn	Hog-Corn
cwt.	bu.	Ratios
Feb. 1961	\$18.13	\$1.126
Jan. 1961	17.43	1.101
Feb. 1960	13.53	1.128
		12.0

### MARGINS ON LIGHT HOGS IMPROVE; OTHERS DIP

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups on the smaller lean cuts helped bring about a "shrinkage" in the cut-out margins on light hogs this week, while those on the two heavier classes widened. The lower live costs also contributed to the improvement in margins on light hogs, while the drop in pork more than offset the lower live market on heavies.

-180-220 lbs. — 220-240 lbs. — 240-270 lbs.-

Value Value Value

per per per cwt. per per per cwt. per per per cwt. per per per cwt.

ewt. fln. yield ewt. fln. yield ewt. fln. yield ewt. fln. yield

Lean cuts ..... \$12.56 \$17.91 \$11.63 \$16.23 \$11.19 \$15.60

Fat cuts, lard ..... 5.46 7.81 5.53 7.77 5.19 7.15

Ribs, trimmings, etc. ..... 2.15 3.08 1.99 2.77 1.85 2.58

Cost of hogs ..... 17.90 .09 17.82 17.37

Comdemnation loss ..... .09 .09

Handling, overhead ..... 2.64 2.40 2.18

TOTAL COST ..... 20.63 29.48 20.31 28.40 19.64 27.28

TOTAL VALUE ..... 20.17 28.80 19.15 26.77 18.25 25.33

Cutting margin ..... .46 .68 -1.16 -1.63 -1.41 -1.95

Margin last week ..... .58 .84 -1.05 -1.49 -1.35 -1.86

Value Value Value

per per per cwt. per per per cwt. per per per cwt.

ewt. fln. yield ewt. fln. yield ewt. fln. yield ewt. fln. yield

Lean cuts ..... 18.00 @ 20.00 16.00 @ 20.00 15.00 @ 18.50

50-lb. cartons ..... 17.50 @ 18.50 16.00 @ 19.00 None quoted

Tierces ..... 16.25 @ 17.25 15.00 @ 17.00 13.50 @ 15.50

Value Value Value

per per per cwt. per per per cwt. per per per cwt.

ewt. fln. yield ewt. fln. yield ewt. fln. yield ewt. fln. yield

CORN OIL IN TANKS, f.o.b. Decatur ..... 17½

Soybean oil, f.o.b. mills ..... 12½

Coconut oil, f.o.b. Pacific Coast ..... 11½n

Peanut oil, f.o.b. mills ..... 14½

COTTONSEED FOOTS: Midwest, West Coast ..... 1½

East ..... 1½

Soybean foots: Midwest ..... 1¾

Value Value Value

per per per cwt. per per per cwt. per per per cwt.

ewt. fln. yield ewt. fln. yield ewt. fln. yield ewt. fln. yield

White dom. veg., solids, 30-lb. cartons ..... 26½

Yellow quarters, 30-lb. cartons ..... 28½

Milk churned pastry, 750-lb. lots, 30's ..... 25½

Water churned pastry, 750-lb. lots, 30's ..... 24½

Bakers, drums, tons ..... 21

Note: add ½¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

### HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 11, 1961, was 15.7, the U. S. Department of Agriculture has reported. This ratio compared with the 15.9 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.139, \$1.119 and \$1.138 per bu. during the three periods, respectively.

THE NATIONAL PROVISIONER, MARCH 18, 1961

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, March 15, 1961

### BLOOD

Unground, per unit of ammonia, bulk	6.00@ 6.25n
<b>DIGESTER FEED TANKAGE MATERIALS</b>	
Wet rendered, unground, loose	6.50@ 6.75n
Low test	6.25@ 6.50n
Med. test	6.00@ 6.25n
High test	6.00@ 6.25n

### PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged	\$82.50@ 92.50
50% meat, bone scraps, bulk	80.00@ 82.50
60% digester tankage, bagged	87.50@ 95.00
60% digester tankage, bulk	85.00@ 87.50
80% blood meal, bagged	120.00@ 127.50
Steamed bone meal, 50-lb. bags (specially prepared)	100.00
60% steamed bone meal, bagged	95.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	*4.00@ 4.25
Hoof meal, per unit ammonia .....	16.50@ 6.75

### DRY RENDERED TANKAGE

Low test, per unit protein	1.50n
Medium test, per unit prot.	1.45n
High test, per unit prot.	1.40n

### GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	16.00
Jaws, feet (non gel), ton	3.00@ 5.50
Trim bone, ton	5.00@ 9.00
Pigskins (gelatin), lb. (cl)	8@ 8½
Pigskins, smoked, edible (cl)	16@ 18½

### ANIMAL HAIR

Winter coll., dried, c.a.f. midwest, ton	60.00@ 80.00
Winter coll., dried, midwest, ton	65.00@ 70.00
Cattle switches, piece	1@ 2
Winter processed (Nov-Mar., gray, lb.)	15@ 17
*Del. midwest, f.d.e. midwest, n--nom.. a--asked	

## TALLOWS and GREASES

Wednesday, March 15, 1961

The inedible fats market took on a firmer undertone late last week and some stock sold fractionally higher. Special tallow traded at 6¾¢, and yellow grease at 6½¢, c.a.f. Chicago, with bids out for additional tanks. Yellow grease was bid at 6¾¢, and special tallow was bid at 6¾¢, c.a.f. New York.

Some bleachable fancy tallow moved at 7½¢, c.a.f. Avondale, La. Edible tallow sold at 11¾¢, delivered Chicago, and it was offered at 10¾¢, f.o.b. River. Choice white grease, all hog, sold at 8½¢, c.a.f. Chicago. A few more tanks of edible tallow changed hands at 11¼¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 6¾¢, and offered at 7¢.

At the start of the new week, some edible tallow sold at 10½¢, f.o.b. River, and at 11½¢, c.a.f. Chicago. Continued strength was evident in the inedible fats movement; a few tanks of choice white grease, all hog, traded at 8½¢, c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 7½¢, c.a.f. New Orleans; the same

material was bid at 7½@7¾¢, c.a.f. New York. In moderate to fair trading, bleachable fancy tallow sold at 7¢, prime tallow at 6¾¢, and special tallow at 6½¢, all c.a.f. Chicago. Choice white grease, all hog, reportedly sold at 9.32, c.a.f. New York; sellers asked 9½¢, for the same material during later trading rounds. Some No. 1 tallow moved at 6½¢, c.a.f. Chicago area.

The market continued firm with additional tanks of B-white grease selling at 6½¢, and No. 1 tallow and yellow grease at 6½¢, all c.a.f. Chicago. Bleachable fancy tallow was bid at 7¢, c.a.f. Chicago, and at 7½¢, c.a.f. New York. Choice white grease, all hog, was available at 9½¢, c.a.f. East, and some traded at 9½¢, c.a.f. New Orleans. Special tallow was sought at 7¢, and yellow grease at 6¾@6½¢, c.a.f. East. Bleachable fancy tallow was bid at 7¾@7½¢, c.a.f. Avondale area, and the price depended on the quality of stock. No significant price changes were reported on edible tallow. Choice white grease, all hog, was bid at 8½¢, c.a.f. Chicago.

**TALLOWS:** Wednesday's quotations: edible tallow 10½¢, f.o.b. Riv-

## MEAT MEAL, TANKAGE PRODUCTION LAST YEAR WELL ABOVE 1959

Production of meat meal and feeding tankage rose to something like record proportions last year, according to data released by the Crop Reporting Board. Volume of meat meal at 1,318,300 tons represented an increase of about 109,800 tons over 1959 production and an increase of about 204,200 tons over production in 1958. July-December volume of 675,500 tons compared with 632,700 tons in the same period of 1959 and 582,100 tons in the last half of 1958.

Production of meat meal in the first half of last year at 642,800 tons was considerably larger than for the same months of the two previous years. Monthly increases last year ranged from a broad 21,200 tons in March to a narrow 1,500 tons in December. Meat meal

includes poultry by-product meal, but does not include feather meal production.

Production of digester tankage last year totaled 340,800 tons for a 9 per cent increase over the previous year's volume of 311,000 tons and a 36 per cent gain over 1958 production of 249,100 tons. However, production for the last six months of the year at 174,700 tons was a shade under the previous year's 175,900 tons for the same period. All of last year's increase in tankage production took place in the first half of the year, with 166,100 tons produced against 135,100 tons in the first half of 1959. By months, only December volume was down from 1959.

Data in this report are based on virtually complete returns from producers of these feed materials.

## MEAT MEAL AND DIGESTER OR FEEDING TANKAGE

U.S. Production, by months, January 1958 — December 1960

Month	Meat Meal			Tallow (digester or feeding)*		
	Tons	Tons	Tons	Tons	Tons	Tons
January	97,500	98,400	105,800	22,400	24,900	29,600
February	86,200	92,000	103,300	20,500	23,100	28,100
March	85,800	94,000	115,200	18,900	21,400	29,400
April	87,800	97,200	100,700	18,200	21,700	25,600
May	86,800	97,000	105,500	18,700	22,500	26,700
June	87,900	97,200	112,300	19,000	21,500	26,700
Total	532,000	575,800	642,800	117,700	135,100	166,100
July	94,700	105,000	108,000	20,400	26,900	27,100
August	94,000	101,400	116,600	20,700	27,800	30,000
September	94,800	101,600	115,300	21,900	27,900	29,600
October	104,200	108,200	110,300	22,600	30,500	28,100
November	96,800	104,700	112,000	23,100	30,900	30,900
December	97,600	111,800	113,300	22,700	31,900	29,000
Total	582,100	632,700	675,500	131,400	175,900	174,700
12 months	1,114,100	1,208,500	1,318,300	249,100	311,000	340,800

\*Does not include tankage produced for fertilizer.

er, and 11½¢, Chicago basis; original fancy tallow, 7½¢; bleachable fancy tallow, 7¢; prime tallow, 6¾¢; special tallow, 6½¢; No. 1 tallow, 6¼¢, and No. 2 tallow, 5¾¢.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 8½¢; B-white grease, 6½¢; yellow grease 6½¢, and house grease, 6¢.

### EASTERN BY-PRODUCTS

New York, March 15, 1961

Dried blood was quoted today at \$5.50 per unit of ammonia. Wet rendered tankage was listed at \$5.75 per unit of ammonia and dry rendered tankage was quoted at \$1.50 per protein unit.

### USDA Buys More Carcass Lamb Last Week For Institutions

The U.S. Department of Agriculture announced the purchase late last week of 1,806,000 lbs. of carcass lamb to be distributed to eligible institutions. Prices paid for Choice grade, 55/65-lb. carcasses ranged from 35.89¢ to 37.41¢ per lb., on Choice grade under 55 lbs., 37.86¢ to 39.25¢ per lb., and on Good grade carcasses under 55 lbs., from 36.85¢ to 37.87¢ per lb.

Bids were accepted from nine of 15 firms which had offered a total of 3,234,000 lbs. of carcasses. The USDA has bought 2,919,000 lbs. of carcass lamb since that phase of the current buying program began late in February, at a cost of \$1,077,000.

### Week's USDA Pork, Gravy Buy

The U. S. Department of Agriculture this week bought 10,574,850 lbs. more of canned pork and gravy in its continuing program to help needy families. Prices ranged from 56.17¢ to 56.47¢ per lb. Bids were accepted from 17 of 18 firms which together had offered a total of 12,384,450 lbs.

### MEAT PRODUCTS GRADED

Meat and meat products graded or accepted as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Jan. 1961	Jan. 1960
Beef	553,719	581,682
Veal and Calf	12,696	11,108
Lamb and mutton	30,431	18,799
Totals	596,846	611,569
Bull, stag	672	505
Other meats, lard	13,329	13,443
Grand totals	610,847	625,171

### U. S. LARD STOCKS

United States lard stocks held in warehouses, factories and packing-houses, refrigerated and non-refrigerated, totaled 114,300,000 lbs. on January 31, compared with 93,500,000 lbs. a month before and 135,600,000 lbs. on the same date, a year earlier.

### CHICAGO HIDES

Wednesday, March 15, 1961

**BIG PACKER HIDES:** The major packer market continued to work upward last week, with most selections registering advances. Heavy native steers sold 1¢ higher at 13¢, River, and at 13½¢, low freight points. Branded steers also rose 1¢-butts to 11½¢, and Colorado stock to 10½¢. Light natives last week met good interest at 20¢; some were held at 22¢. Heavy native cows bulked at 15¢, River, after earlier trading at 14½¢. About 1,000 heavy natives sold at 15½¢, up 1½¢. Some Northern light native cows sold 1¢ higher at 18½¢, with heavy River stock nominal at 20¢. Branded cows also scored at 1¢ advance.

The only reported action on Monday involved a car of River light native steers at 21½¢. On Tuesday, heavy native steers were reported bid ½¢ over the previous sales, with the asking price 1¢ higher on heavy natives and branded steers.

At midweek, most selections sold higher, with heavy native steers leading the advance at 1¢ higher, or at 14¢, River, and at 14½¢, low freight points. Butt-branded steers sold ½¢ higher at 12¢, and Colorado's followed at 11¢. Heavy native cows moved up ½¢ to 15½¢, River, while Northern branded cows held steady at 13½¢. Some Northern and River light native steers sold at 12½¢, Monday, steady.

**SMALL PACKER AND COUNTRY HIDES:** Midwestern small packer hides firmed this week, although considerable tanner resistance to the higher asking prices was encountered. Bulk of the trading in 60/62-lb. allweights was at 14½@15¢, involving plumps and mediums. However, one car of low freight, mostly plumps, reportedly sold at 16¢. The 50/52's moved mostly at 17@17½¢, with strictly plumps reported fractionally higher. Country locker-butcher 54/56's brought mostly 14½@15¢, with some reported up to 15½¢, Chicago freight basis. Same average renderers moved at 13½@14¢, f.o.b. shipping points.

**CALFSKINS AND KIPSKINS:** Last confirmed trading in big packer light calf was at 55¢, while Northern heavy calf last brought 57½¢. Kipskinds were still firm following last week's advances, when River kips sold at 50¢, and some Southwestern's moved at 49¢. Last trading in River overweights was at 40¢, and in Southwestern's at 39¢. Small packer allweight calf was pegged at 42@45¢. Allweight kips were quoted at 35@36¢ nominal. Allweight country calf

was quoted at 28@30¢ nominal, as were allweight kips at 24@26¢.

**SHEEPSKINS:** The midwestern shearing market was pegged at .75, while some River production held steady at 1.00. No. 2's were nominal at .50@.65. Southwestern No. 1's were pegged at 1.15@1.25, and No. 2's mostly at .80. River fall clips were slow at 1.50@1.55, and Southwestern stock was offered at 1.65@1.75. Midwestern lamb pelts last sold at 2.20@2.30 per cwt. liveweight, while full wool dry pelts were nominal at .18. Pickled lambs were listed at 5.50 and sheep at 6.50, per dozen.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Wednesday,	Cor. date
	Mar. 15, 1961	1960
Lgt. native steers	21½	20½
Hvy. nat. steers	14 @ 14½	13½ @ 14
Ex. lgt. nat. steers	22½n	23n
Butt-brand. steers	12	12
Colorado steers	11	11½
Hvy. Texas steers	12n	12n
Light Texas steers	19½n	18½
Ex. lgt. Texas steers	20½n	21n
Heavy native cows	15½ @ 16	15½ @ 16
Light nat. cows	18½ @ 20n	19 @ 20n
Branded steers	13½ @ 14½	13½ @ 15
Native bulls	10 @ 10½n	11½ @ 12½n
Branded bulls	9 @ 9½n	10½ @ 11½n
Calfskins:		
Northerns, 10/15 lbs.	57½n	56n
10 lbs./down	55n	55n
Kips, Northern native,	50n	42½n
15/25 lbs.		

#### SMALL PACKER HIDES

STEERS AND COWS:	60/62-lb. avg.	14½ @ 15n	13½ @ 14n
50/52-lb. avg.	17 @ 17½n	17½ @ 18n	

#### SMALL PACKER SKINS

Calfskins, all wts.	.42 @ 45n	.42 @ 45n
Kipskins, all wts.	.35 @ 36n	.35 @ 38n

#### SHEEPSKINS

Packer shearlings:	No. 1	.75 @ 1.00	1.75 @ 2.10
No. 2	.50 @ .65	1.50 @ 1.60	
Dry Pelts		.18n	.25n
Horsehides, untrim.	7.50 @ 8.00n	10.50 @ 11.00n	
Horsehides, trim.	7.00n	10.00 @ 10.50n	

### N. Y. HIDE FUTURES

Friday, March 10, 1961

	Open	High	Low	Close
Apr.	18.10b	18.33	18.10	18.25
July	18.30	18.45	18.25	18.30b-.40a
Oct.	18.39	18.49	18.35	18.30b-.48a
Jan.	18.20b	18.30	18.20	18.30
Apr.	18.15b			18.15b-.30a

Sales: 45 lots.

Monday, March 13, 1961

	18.25b	18.75	18.64	18.75
Apr.	18.25b	18.75	18.64	18.75
July	18.40	18.85	18.40	18.83
Oct.	18.35b	18.85	18.45	18.75
Jan.	18.20	18.71	18.20	18.60b-.70a
Apr.	18.05b	18.50	18.50	18.55b-.70a

Sales: 55 lots.

Tuesday, March 14, 1961

	18.65	17.80	18.20	18.34
Apr.	18.65	17.80	18.20	18.34
July	18.84	18.85	18.30	18.37b-.40a
Oct.	18.90	18.90	18.40	18.34b-.45a
Jan.	18.62b	18.32	18.32	18.32
Apr.	18.52b			18.20b-.30a

Sales: 53 lots.

Wednesday, March 15, 1961

	18.20b	18.00	17.75	17.90
Apr.	18.20b	18.00	17.75	17.90
July	18.42	18.44	17.70	17.90
Oct.	18.40b	18.00	17.72	17.88
Jan.	18.30b	18.09	17.80	17.80
Apr.	18.20b	17.93	17.93	17.70b-.80a

Sales: 67 lots.

Thursday, March 16, 1961

	17.80b	17.78	17.60	17.60
July	17.92	17.92	17.67	17.69
Oct.	17.75b	17.77	17.60	17.60
Jan.	17.65b	17.65	17.60	17.55b-.75a
Apr.	17.60b			17.40b-.54a

Sales: 72 lots.



## CORN BELT DIRECT TRADING

Des Moines, Mar. 15—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200-220	\$17.25@18.00
U.S. No. 1, 220-240	17.25@17.90
U.S. No. 2, 200-220	16.85@17.50
U.S. No. 2, 220-240	16.85@17.50
U.S. No. 2, 240-270	16.25@17.30
U.S. No. 3, 200-220	16.60@17.25
U.S. No. 3, 220-240	16.60@17.15
U.S. No. 3, 240-270	16.00@16.95
U.S. No. 3, 270-300	15.35@16.30
U.S. No. 1-2, 200-220	17.10@17.75
U.S. No. 1-2, 220-240	17.10@17.75
U.S. No. 2-3, 200-220	16.75@17.40
U.S. No. 2-3, 220-240	16.75@17.40
U.S. No. 2-3, 240-270	16.15@17.15
U.S. No. 2-3, 270-300	15.60@16.70
U.S. No. 1-3, 180-200	15.75@17.25
U.S. No. 1-3, 200-220	16.85@17.50
U.S. No. 1-3, 220-240	16.85@17.50
U.S. No. 1-3, 240-270	16.25@17.30

### SOWS:

U.S. No. 1-3, 270-330	15.50@16.90
U.S. No. 1-3, 330-400	15.00@16.55
U.S. No. 1-3, 400-550	13.75@16.00

Corn Belt hog receipts, as reported by the USDA:

This week est.	Last week actual	Last year actual
Mar. 9	69,000	74,000
Mar. 10	60,000	51,000
Mar. 11	31,000	27,000
Mar. 13	59,000	81,000
Mar. 14	93,000	86,000
Mar. 15	70,000	21,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Mar. 14, were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$24.00@27.50
Steers, good	21.75@24.25
Heifers, gd. & ch.	21.50@25.50
Cows, util. & com'l.	16.00@18.00
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	17.00@19.50
Vealers, gd. & ch.	27.00@31.00
Calves, gd. & ch.	21.00@29.00

BARROWS & GILTS:	
U.S. No. 1, 200/240	none qtd.
U.S. No. 3, 220/240	none qtd.
U.S. No. 3, 240/270	17.50@17.75
U.S. No. 3, 270/300	17.25@17.50
U.S. No. 1-2, 180/200	18.25@18.50
U.S. No. 1-2, 200/220	18.35@18.50
U.S. No. 1-2, 220/240	18.25@18.50
U.S. No. 2-3, 200/220	17.75@18.25
U.S. No. 2-3, 220/240	17.75@18.25
U.S. No. 2-3, 240/270	17.50@18.00
U.S. No. 1-3, 270/300	17.25@17.75
U.S. No. 1-3, 200/220	17.75@18.25
U.S. No. 1-3, 220/240	17.75@18.25
U.S. No. 1-3, 240/270	17.75@18.25

SOWS, U.S. No. 1-3:	
270/330 lbs.	16.75@17.00
330/400 lbs.	16.50@17.00
400/550 lbs.	16.00@16.75

LAMBS:	
Choice & prime	17.00@18.50
Good & choice	16.00@17.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Mar. 14, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@25.50
Steers, std. & gd.	20.00@22.50
Heifers, gd. & ch.	20.50@24.25
Cows, utility	15.00@17.50
Cows, can. & cut.	13.25@15.50

BARROWS & GILTS:	
U.S. No. 1-2, 200/235	19.10@19.25
U.S. No. 1-3, 190/240	18.75@19.10
U.S. No. 2-3, 200/250	18.00@18.75

SOWS:	
350/450, U.S. 2-3	15.50@16.25
480/525, U.S. 2-3	15.00@15.25

LAMBS:	
Choice & prime	17.00@17.50
Choice, fall shorn	16.75

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Mar. 14, were as follows:

CATTLE:	Cwt.
Steers, choice	\$25.00@26.00
Steers, good	22.50@25.00
Heifers, gd. & ch.	22.00@25.00
Cows, util. & com'l.	15.00@17.00
Cows, can. & cut.	13.50@16.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.
Choice	35.00
Good & choice	28.00@34.00
St. & good	20.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25@18.35
U.S. No. 1, 220/240	18.25@18.40
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50

VEALERS:	Cwt.

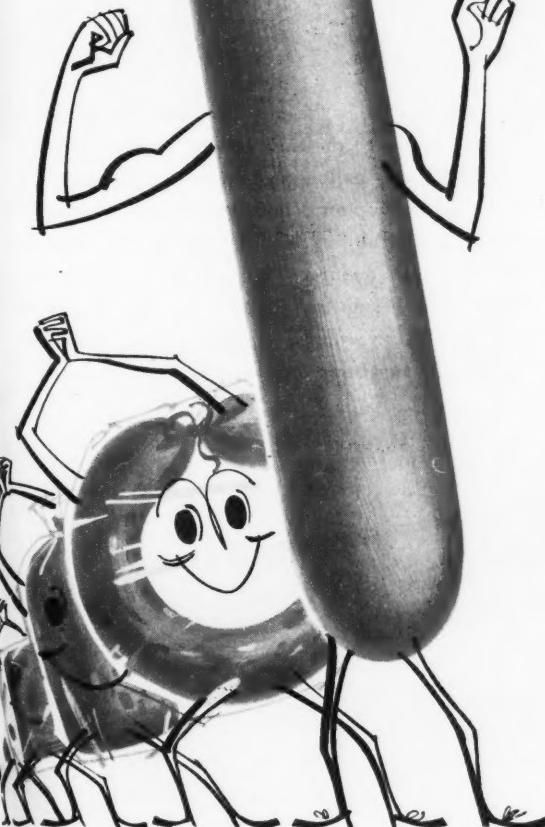


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SUN	MON	TUES	WED	THU	FRI	SAT
3	4			1	2	
10	11			7	8	9
17	18			14	15	16
24	25			21	22	23

**30**

TRIPLES SHELF LIFE!



Preservaline Manufacturing Company Flemington, New Jersey	
<input type="checkbox"/> Send sample of PRESCO PK and test-run information.	<input type="checkbox"/> Have one of your technical representatives give me a personal demonstration of PRESCO PK.
Name _____	
Company _____	
Address _____	

**Presco PK** will cut down returns of franks, fresh and smoked sausage, and other comminuted meat products. Adding this sure-acting microbial inhibitor to the emulsion along with the seasoning reduces greening, sliming, yeast and mold formation. Shelf life is extended up to at least 30 days!

**Presco PK** is most economical to use. It has been accepted as safe by the Food and Drug Administration as a food preservative at a concentration not to exceed 0.1%. It has no effect on flavor, color or other desirable marketing properties.

Samples and test-run information to help you make your own evaluation of PRESCO PK are available upon request. Or, if you prefer, one of our technical representatives will gladly give you a personal demonstration. Use coupon below.

# Presco® PK

**PRESERVALINE  
MANUFACTURING COMPANY**

Flemington, New Jersey

*Home of PRESCO Products Since 1877*

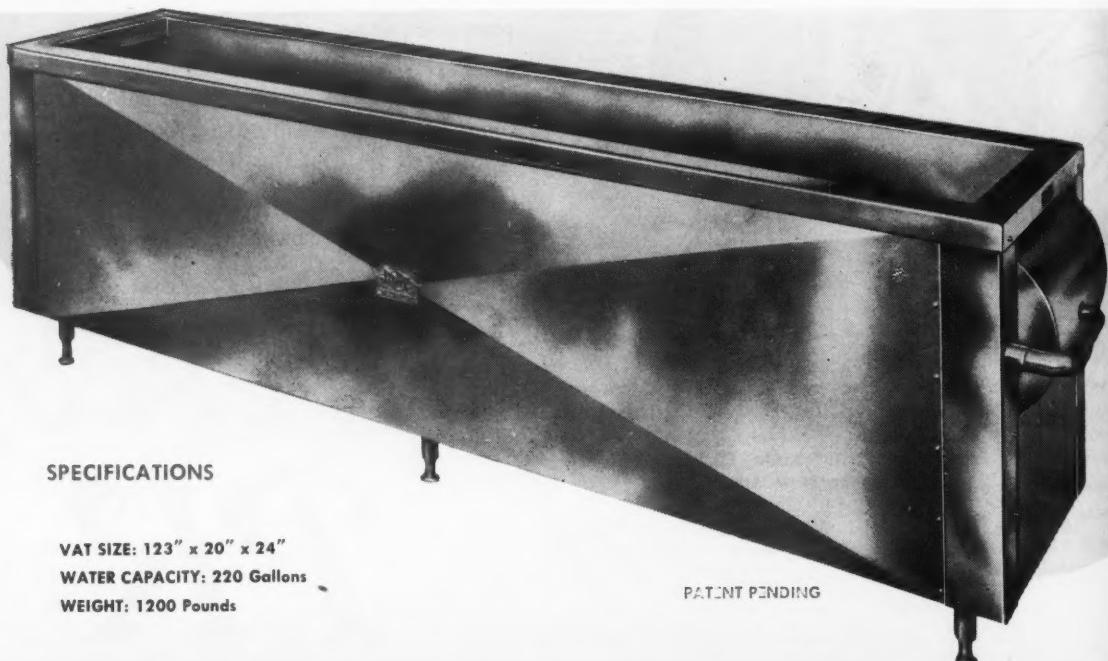


**ONE OPERATOR** has replaced  
four by the use of the

# Mepaco-Jiffix HI-TURBULENCE MOLD WASHER

During a time study by one of the nation's largest meat packers, one operator using the Mepaco-Jiffix washer thoroughly cleaned 855 pieces of Chili, Ham and Liver Loaf molds—more than was accomplished by four operators before. All parts were shiny clean and free of all foreign matter, including milkstone and scale. Vents, plate stops, etc., did not need individual attention.

The amazing efficiency of the Mepaco-Jiffix washer is due to the turbulent action created by a 15 H.P., 800 gallon-per-minute totally enclosed stainless steel pump, and by the use of hotter water and stronger cleaning agents than human hands could endure. The washer is now being used, with complete success, for cleaning coil springs, bacon combs, stuffing valves, machine parts and any other hard-to-clean equipment.



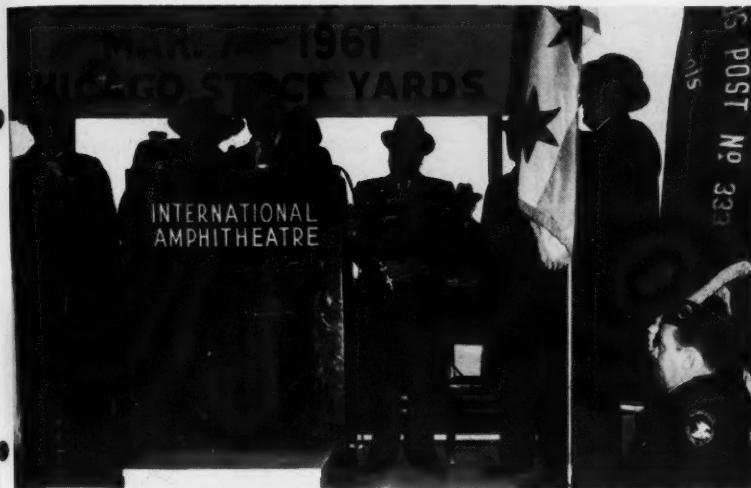
#### SPECIFICATIONS

VAT SIZE: 123" x 20" x 24"  
WATER CAPACITY: 220 Gallons  
WEIGHT: 1200 Pounds

PATENT PENDING

**MEAT PACKERS EQUIPMENT CO.**  
1226 - 49th AVENUE • OAKLAND, CALIFORNIA

# The Meat Trail...



DEDICATION CEREMONIES for new \$1,000,000 hog house at Chicago Union Stock Yards on Tuesday, March 7, featured Governor Otto Kerner of Illinois (at rostrum), Mayor Richard J. Daley of Chicago (center background) and Charles S. Potter, president of Union Stock Yard & Transit Co., Chicago. Of steel and concrete structure, modern hog house covers an area of approximately five acres, has 367 sales pens and capacity for about 2,000,000 hogs annually. Rail side of building can accommodate ten 50-ft. rail cars.

## Finkbeiner Brothers Merge into C. Finkbeiner, Inc.

C. Finkbeiner, Inc., Little Rock, Ark., and Finkbeiner Packing Co. of Pine Bluff, Ark., have merged into a new corporation, which will operate under the name of C. Finkbeiner, Inc. Officers of the new firm are: FRANK FINKBEINER, president; OTTO FINKBEINER, vice president and secretary; PAUL FINKBEINER, vice president, and Miss JULIA FINKBEINER, treasurer. The three Finkbeiner brothers controlled the Little Rock meat packing operation, started in 1912 by their father, CHRISTIAN, until Paul established his own firm in Pine Bluff in 1930. Frank and Otto continued to manage the Little Rock plant. The present facilities in Little Rock and Pine Bluff will be utilized with some exceptions. President Frank Finkbeiner said: "All cattle and hogs will be slaughtered in Little Rock. Both plants will continue to process, with all bacon sliced in the Little Rock plant and all sliced luncheon meats packed in the Pine Bluff plant.

"In the past, the plant at Pine Bluff produced and sold Liberty Brand products, but with both plants producing and distributing the same brand, Capital Pride, we should effect better distribution, particularly with retail outlets that have stores located in all sections of Arkansas."

## PLANTS

The defunct Menominee, Mich., plant of Plankinton Packing Co., Milwaukee, Wis., a division of Swift & Company, Chicago, has been purchased by the Angwall-Dormer Fish Co. for an undisclosed amount. The plant will be used for cold storage operations. DALLAS MILLER, manager of Plankinton's Milwaukee plant, announced last month that the Swift division will terminate its Milwaukee operation early in 1962.

R. B. HUGHES of Emporia, Kan., and O. E. BOYD of Howard, Kan., have purchased Emporia Packing Co., the old Morgan Packing Co., at Emporia. Hughes said the firm will continue to do custom meat packing and will continue to supply retailers in the area.

At a meeting of about 200 Clovis, N. M., citizens, cattlemen and livestock feeders, TOM GLAZE, manager of public relations, Swift & Company, Chicago, told the group that Swift's proposed Clovis plant would take about nine months to complete once under construction. Glaze stated that it is hoped all arrangements will be settled so that the City of Clovis can ask for bids in time for construction to begin late this summer. According to Glaze, the proposed plant will have an initial weekly capacity of 1,200 head of cattle and be strictly a beef dressing

operation at its outset, employing about 60 persons on a one-shift basis. It is hoped that available livestock supplies will permit an expansion to a two-shift basis, Glaze told the group.

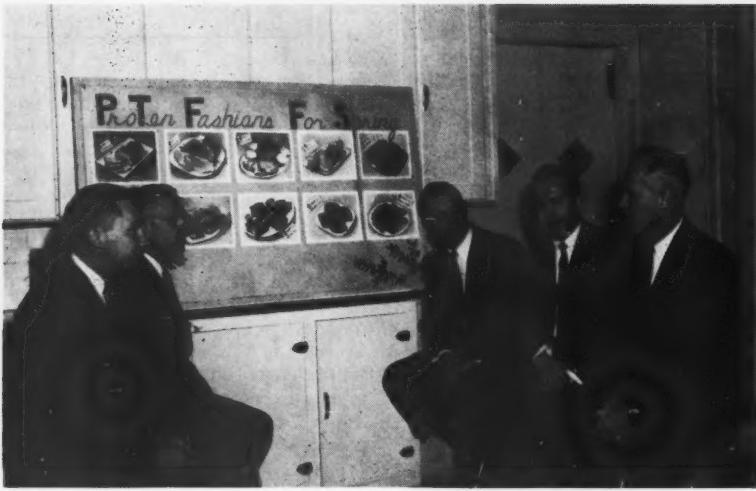
Federal Ice and Cold Storage Co., Los Angeles, Cal., broke ground recently on its property for a new \$500,000 meat packing plant to be named Pacific Meat and Provision Co. of Los Angeles. The new plant will have 17,000 sq. ft. of floor space and is expected to be completed in June. Harry H. Olson and Associates is the architect.

M. J. Honeywell Packing House, Mt. Pleasant, Mich., and Houston Packing Co., Houston, Tex., were both damaged by fire recently. M. J. HONEYWELL, president of the Mt. Pleasant firm, said a blaze, believed to have been caused by a pump motor, did damage estimated at about \$10,000. The fire at Houston Packing Co. was said to have been started by the ignition of animal fat and resin in a hog cleaning vat and did several thousand dollars worth of damage. Another fire completely destroyed Jagneaux Sausage Kitchen, Opelousas, La., reported BERNARD JAGNEAUX and CLAUDE HARRISON, owners of the sausage manufacturing firm. They estimated the loss at \$17,000.

The Maine Hereford Breeders Association has taken an option on 16½ acres of land in the South Portland Industrial District with the intention of building a \$250,000 meat



WINNER of 1959 Trailmobile Safety Truck Contest in 1,000,000 to 5,000,000 mile road class is Stoll Packing Corp. of New York City. Accepting award from G. McManis (left), Trailmobile branch manager, is Daniel Katz of Stoll Packing. Each driver of award-winning fleet received inscribed driver's award certificate.



**RESEARCH TEAM** of Swift & Company, Chicago, will receive 1960 Achievement Award of Institute of Food Technologists when that association meets on May 8 at the Statler-Hilton in New York City. Members of team, which won award for development of Swift's patented ProTen beef tenderizing technique, are (l. to r.): Dr. William Reece, Paul Goeser, Jack Beuk, Harry Bernholdt and Dr. John Hogan. Annual award is given in recognition of significant advance in application of food technology to food production which has been successfully applied in commercial operation for at least six months. American Meat Institute Foundation and Merck & Co., Inc., Rahway, N. J., won 1959 IFT award with sausage starter culture development.

processing and slaughtering plant, according to STANLEY E. SPROUL, association president. While initial financing is coming from Maine Hereford breeders, he stated, discussions are presently under way for loan guarantees with the Maine Industrial Building Authority. HENRY E. SWANTON, a past president of the association, pointed out that Maine has to import about 65,000,000 lbs. of beef annually, or about 80 per cent of its consumption, but due to the lack of meat slaughtering and processing facilities, Maine cattlemen ship 70,000 head of livestock annually out of state for slaughter.

## J O B S

ERNEST V. HARNESS has been appointed traffic manager at the Kansas City, Kan., plant of Swift & Company, Chicago. A native of Merrillville, Ind., Harness started his career with Swift in 1927 at the age of 14 in Chicago. He was employed for about two years in the advertising and messenger departments and was subsequently assigned to the transportation department at the Chicago general office, where he has served until his most recent appointment at Kansas City.

JOHN R. PAUL, production superintendent at the Madison, Wis., plant of Oscar Mayer & Co., Chicago, has been promoted to the position of assistant to the operations

manager, and LEONARD E. LEWIS, slaughtering division superintendent, to the position of production superintendent. Paul, who was graduated from St. Ambrose College, Davenport, Ia., and attended law school at Georgetown University, joined Oscar Mayer at Chicago in 1953 as foreman, night supervisor and superintendent. He was transferred in 1954 to the firm's Madison plant as division superintendent and two



L. E. LEWIS



J. R. PAUL

years later was named sausage manager of the general provisions department. He was appointed production manager in 1958. Lewis, who joined Oscar Mayer in 1936, has served as cutting foreman and pork operations supervisor at the Madison plant and as operations manager at the firm's now-inoperative plant at Prairie du Chien, Wis., before moving to the Davenport plant as production superintendent. He returned to Madison in 1953 as supervisor, curing and freezing; he was

named division superintendent three years later and slaughtering division superintendent in 1960.

Sunnyland Packing Co., Thomasville, Ga., has announced the election of JOHN L. ROBERTS, II, as president. The newly-elected president succeeds his father, JOHN L. (FRITZ) ROBERTS, who died January 20 at Fort Myers, Fla.

## TRAILMARKS

ARTHUR B. MAURER, vice president, John Morrell & Co., Chicago, speaking at the 15th annual Farm Institute at Fort Lewis A & M College, Durango, Colo., cautioned the residents of southwest Colorado against starting a meat packing plant in the Durango area. Maurer said that he did not believe there are enough cattle in the area nor a large enough market for the finished product to warrant building a packinghouse in the area.

Dr. Roy A. THOMPSON has been named superintendent of the Illinois division of livestock industry by Governor OTTO KERNER. Dr. Thompson, who was graduated from the Chicago Veterinary College in 1910 with the degree of doctor of veterinary medicine, has served in the position of superintendent of the state division of livestock industry under Governors HORNER, GREEN, STEVENSON and STRATTON.

Mid-South Packers, Inc., hosted the first Mid-South Hog Show recently at the company's Tupelo, Miss., plant. Approximately 700 head of swine were entered in the show, according to I. W. SPICER, president of Mid-South Packers. Top honors in individual market hog and pens of five went to 13-year old HAL MOORE of Pope, Miss. The young 4-H club member's lightweight Hampshire won the grand championship over all breeds and his pen of five Hampshires was judged grand champion pen over all breeds. Following the show, all participants and visitors were treated to a barbecue dinner by Mid-South Packers.

ARTHUR E. ERICSON, vice president and treasurer, Oscar Mayer & Co., Madison, Wis., and JOHN N. BAUCH, secretary-treasurer, Stoppenbach Sausage Co., Jefferson, Wis., were named to the taxation committee of the Wisconsin State Chamber of Commerce.

A three-day symposium on subsistence quality control, designed to promote closer understanding of the Military Subsistence Quality Control program among government food agencies, was concluded re-

cently at the Office of the Quartermaster General in Washington, D. C. The purpose of the symposium was to enable the interested government agencies to exchange ideas and to agree upon a basis for controlling the quality of foodstuffs procured by the government. The Office of the Quartermaster General, which has the responsibility of supplying food to the Army, Navy, Air Force and Marine Corps, procures, through the Military Subsistence Supply Agency, approximately \$700,000,000 of food annually for this purpose.

## DEATHS

O. H. BILL, 79, retired car route sales manager for Krey Packing Co., St. Louis, Mo., passed away. Bill joined Krey Packing in 1907 as a car route salesman and in 1922 was named car route sales manager, a position which he held until his retirement in 1951. Bill served under three generations of the Krey family during his 44 years with the St. Louis meat packing firm.

LEO R. HESS, 85, oldest cattle buyer at the Chicago Union Stockyards when he retired two years ago, died recently. He had been head cattle buyer for Moog & Greenwald, livestock order buyers. He started working in the yards as a weight-



BEEF FEEDERS association of Auglaize County, Ohio, visited The Val Decker Packing Co., Piqua, O., recently for tour of beef processing operation. Shown above in beef cooler room, group hears Kenneth Jones (in white frock), U. S. Department of Agriculture beef grader, explain grading methods as Jim Warner (left), Ohio State University beef specialist, points out rib eye.

taker in 1889. During the stockyards' 90th anniversary observance in 1956, Hess was honored with a gold trophy as the oldest buyer.

SAMUEL KORNBLUM, 57, owner of the now-defunct Kornblum Meat Packing Co., Kansas City, Mo., died of a heart attack March 7. Kornblum went to Kansas City in 1938 to op-

erate the meat packing operation which his father's New York meat packing firm had purchased. The company was sold in 1945 to Campbell Soup Co. Surviving are his wife, EVELYN, a daughter and a son.

JOHN BARBER, livestock buyer for N. Kilvert & Sons, Ltd., Manchester, England, passed away recently.

No other stuffer...at ANY price can equal the

## ST. JOHN #2015 CONTINUOUS STUFFER

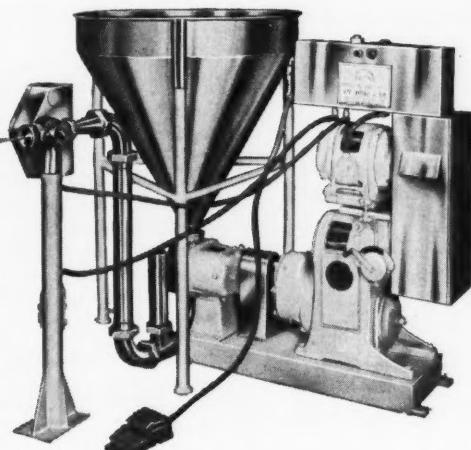
5000 lbs. of HOT DOGS  
PER HOUR!

COMPLETE, Ready for installation

\$4,225<sup>00</sup>

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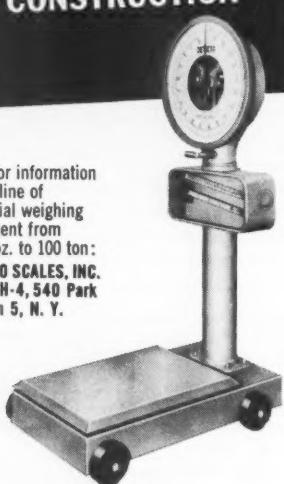
ST. JOHN & CO.  
5800 S. Damen Ave., Chicago 36, Illinois



# DETECTO SCALES

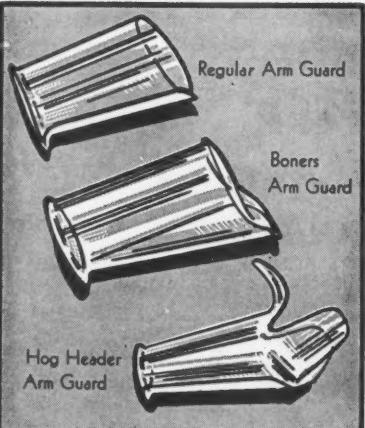
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Order in sizes: Small, Medium, Large,  
Extra Large. Transportation extra for  
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Manufacturing & Distributing Co.

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## Flashes on suppliers

**PRESERVALINE MANUFACTURING CO.:** This Flemington, N. J., company has announced that Jeremy A. Blake has joined its research and development staff. Blake will work on the development of new products for the food industry. Prior to joining Preservaline, he was associated with Quality Bakers of America, Inc. Blake is a graduate of Rutgers University.

**HOWE ICE MACHINE CO.:** This firm has announced purchase of the entire inventory of ice makers from the Col-Flake Corporation of Chicago. Howe will manufacture a complete line of flake-type ice makers for operation with both Freon and ammonia. Sizes from 1- to 16-ton capacities per 24-hour operation can be shipped immediately, as well as Col-Flake repair parts.

**ALLBRIGHT-NELL CO.:** Robert C. Martin has been appointed controller and assistant secretary of this subsidiary of Chemetron Corporation, Chicago. Martin formerly was a member of Chemetron's internal auditing department.

**THE SHARPES CORPORATION:** Walton H. Craig has been appointed regional manager in charge of the Chicago, Detroit and Cleveland district offices. Oren Hopkins, jr., has been promoted from assistant district manager of the Cleveland office to district manager there.

**H. P. SMITH PAPER CO.:** This food wrap manufacturer has increased coating facilities to six production machines, which will enable it to expand production of polycoated papers, films, foils, boards and fabrics.

**SEALRIGHT CO., INC.:** Thomas J. Meagher has been appointed sales representative for the Grand Rapids, Mich., territory.

**J. A. JENKS:** Joseph A. Jenks, president of this San Francisco spice and seasoning firm, has announced the reorganization of his business. The J. A. Jenks Co. has been incorporated with J. A. Jenks as president, Tom Murphy, executive vice president, and Mrs. V. Jenks, secretary-treasurer.

**TEE-PAK, INC.:** Appointment of Ritchard C. Weinman and H. Dale Frye as district managers has been announced by this Chicago manufacturer of cellulose casings. Wein-

man will serve as a district manager in the eastern region under Martin Lynn, regional sales head. Frye will serve as a district manager in the southern region reporting to Donald E. Focht.

**DOBECKMUN:** Promotion of Paul H. Bennett to assistant general sales manager of this division of Dow Chemical Co. has been reported by Robert S. Jones, general sales manager. Five new sales representatives were also recently assigned territories. They are: William D. Fetzer, Frazer E. Wilson, Theodore C. Ley, John B. Geer and Lawrence W. Rockwell.

**CUSTOM FOOD PRODUCTS, INC.:** Carroll Biege has been named to cover the Texas, Oklahoma and New Mexico area. Biege has been in the packinghouse business for 27 years, most recently with Standard Meat Co., Ft. Worth, Tex.

**EQUITABLE PAPER BAG CO.:** Jack Kaltman has been chosen general manager of the flexible packaging division of Equitable Paper Bag Co., Inc. He was recently eastern sales manager of Visking Co.

**ARMSTRONG CORK CO.:** Donald W. Kuhn has been appointed manager of the Kansas City district office of the insulation division. He succeeds F. C. Young, retired. A new district office has been created in Los Angeles and S. D. MacFarlan has been transferred from Cleveland to Lancaster, Pa.

**INTEGRAL PACKAGING COMPANY:** C. H. McDonald has been named regional representative with headquarters in Cleveland. McDonald comes to Integral from the Ohio Provision Co. and previously was sales manager of David Davies Packing Co.

**BEMIS BRO. BAG CO.:** George L. Govero, a Chicago salesman of Bemis, has been chosen to coordinate marketing of two new products the firm is manufacturing for packers. He will have the new position of special representative, meat packing industry. In his new post, Govero will coordinate marketing of Ramitex beef shrouds and plastic-coated cotton veal and lamb wraps.

**ATLAS GENERAL INDUSTRIES, INC. (formerly Atlas Plywood Corporation):** The firm has acquired Kliklok Corporation, designers and producers of high speed automatic packaging machinery. Kliklok will be operated as the automated packaging division of Atlas General Industries, Inc. There will be no change in its operations.

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate, minimum 20 words, \$3.50; additional words, 20c each.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

### PLANTS FOR SALE

#### FOOD PLANT FOR SALE

Modern equipped facility with 1½ million pound cold storage capacity for meat packer or frozen foods processor, U.S.D.A. Federal approved, New England area.

W. H. BALLARD COMPANY  
45 Milk St., Boston LI 2-6640

Complete Well-equipped Small Plant for Beef and Smallstock Slaughter, Sausage Manufacturing, Edible Rendering and Cold Storage. Established Institutional Trade. Operating and ready to go. Must be sold at once. An unusual opportunity if you act soon. BOX FS-136, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE or LEASE or MERGER: Modern, efficient beef packing plant in the Chicago area. Estate settled now. Can be disposed of. RESPONSIBLE PARTIES ONLY. FS-90, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SLAUGHTERING PLANT FOR SALE: 50 cattle per day. Under state supervision. 40 miles from Chicago. 20 acres. FS-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PLANT WANTED

PLANT WANTED: In Philadelphia area, for manufacturing high grade bologna and sausage. With connecting store for retail trade. PW-134, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY: Or lease. Small slaughter plant within 200 miles of St. Paul, Minnesota. PW-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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BROKERAGE REPRESENTATION: In metropolitan New York area. Successfully selling cured meat to chains and distributors now. References furnished. W-131, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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THE NATIONAL PROVISIONER, MARCH 18, 1961

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All Models, Rebuilt, Guaranteed

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PITTOCK & ASSOCIATES, Glen Riddle, Penn.

1—Late Model Dohm And Nelke Bacon Forming Press Complete—Excellent Condition.  
1—300 Lb. Buffalo Stuffer—Tubes, Cocks, and Valves.  
1—1,000 Lb. Buffalo Mixer Stainless Steel Shell 10 H.P. Motor.  
FS-137, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

2 REFRIGERATED 16' BODY TRUCKS. 55 Diamond (T) and 49 White. Clean and good condition. 52 Chevrolet Pader Body. Body in good condition, not refrigerated. Will sell reasonable. MARINO'S WHOLESAL MEAT CO. New Haven, Connecticut. Telephone STate 7-0282

FOR SALE: FLEX VAC vacuum machine, model 6-5 together with Beech-Russ pump model 100-D. In excellent condition. Full price \$1000.00 f.o.b. Cincinnati. Write to MANE SAUSAGE & PROVISION CO. 552 Oliver St., Cincinnati 14, Ohio

FOR SALE: One GLOBE Roto cut, size 54" x 24"; large size; excellent condition, currently being used. FS-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 rpm, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

ONE: #1050 Seydelmann Super Cutter, Model K 401 P, 700 lb. capacity, Serial # K 401-5308, with motor, no starter. Call or write: THE RATH PACKING COMPANY, Purchasing Department,

FACTORY NEW: FRYMA Combination Colloid Mill meat grinder, 22 H.P. Sacrifice \$1050. Contact Box FS-60, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### EQUIPMENT WANTED

WANTED TO PURCHASE: Two good used grinders, paired. 40 H.P. large capacity. EW-128, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BARLIANT'S WEEKLY SPECIALS

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2974—SLICER: U.S. Berkel mdl. 15-A, Heavy Duty, stainless steel, 5 HP. mtr., completely recond., complete with conveyor, very good cond. \$5,500.00
3115—MINCEMASTER: mdl. 2048, 50 H.P. mtr. \$2,500.00
3116—FROZEN MEAT SLICER: GMC mdl. 16-24 RF, w/automatic feed, complete \$1,450.00
3119—SLICERS: (3) Enterprise mdl. 480-A, ¾ Horsepower, w/model 720-A Stacking & Weighing device ea. \$2,950.00
3139—FROZEN FOOD SLICER: Anco mdl. 833, w/ "B" knife, good condition \$2,000.00
3151—GRINDER: Hobart mdl. 4056, 6" plate size, 10 HP. mtr., 4" x 2" stainless hopper \$600.00
3155—STUFFER: Globe 500#, w/valves \$1,050.00
3167—DIANA DICER: mdl. 17, ½" cubes, 220/440 volt mtr., excellent condition \$1,750.00
3174—BACON PERMEATOR: Boss #247 \$1,750.00
3184—QUICK FREEZE CABINET: 7½ HP. Frenz compressor, holds 400-1# pkgs. 5'1" wide, 42" deep x 56" high, 22 shelves 22" wide x 27" deep, 2" apart, control panel \$1,250.00
3202—COOKER: Anco 5' x 12', 25 HP. mtr. \$1,350.00
3204—HOG: Mitts & Merrill #12CD, 25 HP. \$625.00
3205—TRIPE SCALAR: Koch—complete \$450.00
3208—GRINDER: Buffalo #668G, 25 HP. \$850.00
3209—GRINDERS: (2) Enterprise mdl. 4066, 15 HP. jacketed bowl ea. \$750.00
3211—BAND SAW: Jim Vaughan mdl. J, left hand, w/stainless steel moving top table \$300.00
3214—STITCHER: Inland, top & bottom \$150.00
3216—COOKER: Dupps 4' x 10', jacketed head, 600# cap., 25 HP. w/percolator & starter \$4,200.00
2941—TY-PEELERS: (2) late models, 1st class cond., lowest price ever ea. \$1,950.00
3047—TY-LINKER: good condition \$1,350.00
3106—PRESTO LINKER: all size natural casings, portions as well as links \$1,495.00
3112—WRAP-KING: mdl. M (for frankfurts), cellophane & shrinkable film, OA, 30" wide, 8' long, feed conveyor 38" long, good cond. \$5,500.00
3140—SLICER: mdl. #832, round, oval & square mold holders, 4 sets "A" knives, w/12" long conveyor, 7" Neoprene belt, very good cond. \$2,500.00
3109—PATTYMAKERS: (2) Hollymatic #54 ea. \$650.00
2910—DIANA DICER: C. E. Dippel mdl. #9 \$1,050.00
2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, automatic feeder, stainless steel table, 50" x 15½" wide. Neoprene belt—reduced to \$2,350.00
2978—SILENT CUTTER: Buffalo #50, 30 HP. \$975.00
2992—FROZEN MEAT CUTTER: Seybold \$475.00
2961—BAND SAW: Jim Vaughan mdl. K, w/motor & starter \$325.00
2818—EXACT WEIGHT SCALES: (18) mdl. 253 & 273, good condition ea. \$45.00
2968—VACUUM PUMP: Ingersoll-Rand type 15, size 12 6, excellent condition \$600.00
2642—DRY RENDERING COOKERS: (2) Anco 5' x 9", flat head, with motor ea. \$1,000.00
3005—HOG BACK BONE SAWS: (2) Best & Donovan type P, 8" blade ea. \$185.00
3006—HAM MARKER SAWS: (4) Best & Donovan, 8" blade ea. \$185.00
3120—RAIL SCALE: Toledo 500# dial x ½% grad., 100# tare beam, 200# cap. beam, shallow platform, w/4" rail—rebuilt \$600.00
3113—TEE-CEE PEELER: w/shaker \$1,350.00

MUST MOVE AT ONCE!!  
2743—SHELL & TUBE CONDENSERS: (4) vertical, 54" I.D. x 16' long, all welded construction, ASME & Hartford coded, 3091 sq. ft. cooling surface equal to 200 ton at 15 sq. ft. per ton, 6 months old . . . . . Bids requested.

All items subject to prior sale and confirmation  
• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS  
1631 S. Michigan Ave., Chicago 16, Ill.  
WAbash 2-5550

**BARLIANT & CO.**

# CLASSIFIED ADVERTISING

[Continued from page 59]

## POSITION WANTED

FRED W. DEPPNER, CONSULTANT

PACKING HOUSE PROBLEMS

309 W. 30th St. Phone Mohawk 2-8008

HUTCHINSON, KANSAS

### NEED SALES MANAGER, BUYER OR ASSISTANT TO PRESIDENT

Reliable beef man, considerable sales, production, buying and management experience with top companies. Able take charge boning operation or serve as right hand man to President. Mid-thirties—Desires Chicago area. W-118, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EXPERIENCED CATTLE BUYER

College graduate—31 years old. 10 years experience in all phases of buying with same company. Wish to relocate in Western or S.W. States. Prefer independent packer needing an enthusiastic man anxious and willing to work for advancement in all phases of packing industry. Excellent references available. Write to Box W-133, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### NEW YORK STATE — !!!

Location, desired to utilize diversified plant management experience in all phases of sausage and smoked meat manufacture. Secondary experience in railstock, breaking, boning and pork production. Administrative and production. Reply to Box W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** 2 years' experience as foreman in small sausage kitchen, 25-30,000# per week. 15 years' experience in complete sausage operation, smoked meats and boning. Wants change to big packer as assistant or working foreman. W-121, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT SUPERINTENDENT:** In early thirties. Experienced in all phases of meat packing, canning and selling of by-products. Desires position in Calgary or Edmonton Canada area. Would consider position other than superintendent. W-135, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Qualified working foreman familiar with all types of production. Excellent working record and references. Prefer Delaware Valley, Pa. area. W-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WELL ROUNDED:** Packing house man wants to represent meat packer or allied industry in Florida. Would consider adjoining states. W-96, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN:** 42 years old, 25 years' experience, thoroughly experienced in slaughter, livestock procurement, beef cooler, boning, fabricating, good working knowledge of veal, lamb. Presently employed midwestern packer in administrative position. Desirous of making change because capabilities not being used. W-108, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### MR. L.

Please contact me at once re your Hog and Sheep Casing requirements.

SAYER & CO.  
810 Frelinghuysen Avenue  
Newark, New Jersey

### SALES REPRESENTATIVE WANTED

Well-established Midwest packinghouse equipment and supply house (not a Chicago concern) desirous of obtaining high-caliber sales representative in Southern and Southwestern territory. Must have knowledge of packinghouse and sausage manufacturing equipment. State experience in detail, age, and enclose recent photograph. All replies will be kept strictly confidential. Personal interviews will be arranged for at coming NIMPA Convention in Chicago in April. W-124, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

### BEEF MANAGER

U. S. Choice beef breaker in Great Lakes region expanding operation. Needs experienced man to assume full responsibility for management of loin fabricating department. Must know cutting costs, yields; should have sales contacts for butts, strips, tenders.

W-126, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### SALES REPRESENTATIVE

MEDIUM SIZED: Hotel and Restaurant meat purveyor desires to increase distribution and seeks experienced salesmen for choice territories in midwest and southwest U. S. Home office in Chicago. Compensation will be commensurate with experience and prior performance. Our employees know of this ad. Replies will be held in strictest confidence. Write in detail to Box W-101, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MAN TO TRAVEL

IN ARGENTINE: To purchase meats. And also travel in Belgium and Holland to sell same. This is a good paying permanent position for a man experienced in meat. Opportunity for advancement. Established in 1907. Write:

BURTON HILL, President  
Hill Packing Company Topeka, Kansas

**PORTION CONTROL SUPERINTENDENT:** Experienced in development, production, costs and sales, wanted by well established Meat Packer, east coast, operating with absolutely latest type of equipment. Leader in area. Reply in detail including present and desired salary. All inquiries strictly confidential. W-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### ROUTE SALES SUPERVISOR

**EXCELLENT OPPORTUNITY:** For route sales supervisor in New York area. Should have experience supervising route salesmen distributing full line processed meats. Good salary, splendid opportunity. Box W-120, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SALES REPRESENTATIVE:** To sell machinery and equipment with knowledge of meat industry. VAC-TIE FASTENERS, INC., 1140 East Jersey St., Elizabeth, N.J.

## HELP WANTED

### MEAT EXPERT

### WANTED

Challenging opportunity is offered to a man with complete knowledge of all phases of self-service meat operation, who is willing to live and work in Western Europe.

### Requirements:

- MIN. 5 YEARS SUPERVISORY EXPERIENCE
- PROFICIENT IN GERMAN OR FRENCH
- MAXIMUM AGE 45

Submit detailed resume, personal background, and past earnings to:

P. K. HALSTEAD ASSOCIATES  
Supermarket Consultants

W-130, THE NATIONAL PROVISIONER  
527 Madison Ave.,  
New York 22, N.Y.

### EXPANSION PROGRAM CREATES TWO OUTSTANDING POSITIONS • PRODUCTION MANAGER • SALES MANAGER

Well established sausage manufacturer, a leader in its field operating in a most modern plant, offers two challenging positions with unlimited potentials for aggressive managers. Eastern Seaboard location:

Production Manager must have complete Quality Control experience in processing of all sausage products, including smoked and cured meats, together with complete understanding of the latest packaging techniques.

Sales Manager must be thoroughly experienced in organizing and supervising aggressive Sales Department.

Brochure available covering functions of plant operations, plant personnel and extensive program outlined for immediate future. Our expansion program offers once a lifetime opportunity to join and grow with progressive management team. Our employees know of this ad. Send resume in complete confidence. Interview will be arranged with President of concern. All expenses will be paid. W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HIGH CALIBRE COMMISSION SALES REPRESENTATION EASTERN U. S. AREA

Our highly specialized "WORLD ADVERTISED" phosphate blend for curing and comminuted products necessitates qualified personnel. Our customers are found among the leaders of domestic and foreign meat packers. Replies should include necessary data for preliminary evaluation.

W-100, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

Powerful sales representative aspiring to high earnings, has opportunity to join leading nationwide supplier of seasonings, binders and specialty products to the meat industry. Hdg., New York. Food Technology or chemical background helpful. Territory open in Southeast, Midwest. Our salesmen know of this ad. Please send handwritten application and snapshot to Box W-132, National Provisioner, 15 W. Huron St., Chicago 10, Ill.

**MASTER MECHANIC:** Convenient New York City area. COMPLETE CHARGE. Excellent opportunity for right man. Responsible to top management. Furnish references, age, salary requirements. Strict confidence, all applications. W-94, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

Multifaceted National Packer has opening for an experienced curing foreman and also a shipping foreman in New England. Please send resume with all pertinent data. Box #W-127, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**WORKING SAUSAGE MAKER:** Must be experienced. Apply to Salzburg's Abattoir, Shillington, Pa. Telephone Reading, Pa., Spruce 7-1831

**CHIEF ENGINEER:** To take full charge of beef killing plant. Refrigeration and steam boiler experience. Send resume to Box W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Here is where to get FULL INFORMATION  
on the Sensational JET AIR CURTAIN

**Curtainaire**  
OF CALIFORNIA

USA Agents—JET AIR CURTAIN  
P. O. Box 391—Glendale, Calif.  
Chapman 5-2546

In Chicago Call RANDOLPH 6-9277  
John E. Staren Co., 120 S. LaSalle St.

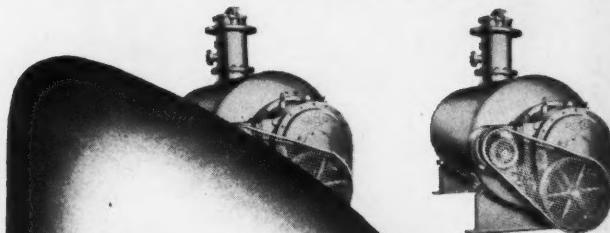
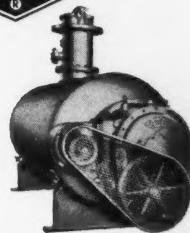
In the East Call WALNUT 2-0478  
Lincoln Brokerage, Philadelphia, Pa.

591  
FOR QUALITY CONTROL AND RENDERING EFFICIENCY

THE



RENDERING INDICATOR



THE QUARTERBACK  
FOR RENDERING  
TEAM OF COOKERS

... NEEDS NO COACHING  
FROM THE SIDELINES!

- Higher profit
- Higher quality of grease
- Higher press production
- Higher yields
- Higher cooker production



An electronic device that determines the time at which a dry rendered material is finished cooking and ready to be discharged. Can be furnished with or without an alarm.

As moisture decreases, the flow of current set up and registered by the ANCO Indicator decreases. By duplicating the flow pattern of previous cooks, the desired "End Point," or discharge time, is indicated.

ADAPTABLE TO ONE TO FOUR COOKERS  
WITH A METER FOR EACH COOKER

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

# BODIES by HACKNEY

Maintain

Temperatures

Hackney offers three series of Refrigerator Meat Bodies to meet various route requirements. Illustrated is the Deluxe "C" Series with modern style and real utility. Your meat travels safely in style in this Hackney body.



A primary reason Hackney Bodies maintain temperatures is Hackney insulation which permits less air infiltration. Less air infiltration means less moisture, a more efficient body.

Full detail on Hackney's insulation is carried in all its literature. What can't be shown is the skill of the employees who install the insulation.

They have special know-how and know-why. They are kept up-to-date on new methods and materials supplied by Hackney engineers who constantly test new materials, new methods and new theories. When a better insulation job can be provided, you may be sure Hackney will provide it.

**Now is a Good Time to Order Your Hackney Bodies**

**HACKNEY BROS.**

Box 856, Wilson, N. C.—Phone 237-0105

**BODY CO.**



**Y**

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Bodies  
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